CIEH Level 3 Award in HACCP in Catering training course
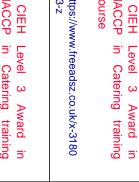

Location   **South East, Surrey**

https://www.freeadsz.co.uk/x-318013-z

Kitchen Tonic is running the CIEH Level 3 Award in HACCP in Catering course (Level 3 HACCP catering course) (CIEH certificates issued) Two day course http://www.kitchentonic.com/HACCP-Level-3-training/cieh-level-3-haccp-catering-course Cost: £290pp includes exam fees, course book and training materials. Central London Dates in 2016 13th and 16th May 15th and 18th July 23rd and 30th Sept http://www.kitchentonic.com/HACCP-Level-3-training/cieh-level-3-haccp-catering-course How will I be assessed? There is a multiple choice exam to complete of 45 questions Candidates must achieve 30 questions correct to pass. What topics are covered by the course? Legislation, HACCP Plans, Product Description and Intended Use, How to Construct a Process Flow Diagram, Hazard Analysis, CCP's, Critical Limits, Records and Documentation, Implementation and Maintenance Who should attend? HACCP team members Food Safety Managers Training Managers QA Managers HACCP Auditors What are the learning outcomes? In-depth knowledge of the principles of HACCP and food safety management tools and their relevance to a catering food safety system Understand the controls needed to protect the safety of food Understand how tools such as Safer Food Better Business can assist caterers to comply with the new regulations Ability to implement a food safety management system based on HACCP