
Highfield Level 4 Award in Managing Food Safety in Catering (RQF)

QUALIFICATION NUMBER: 500/7327/8

WHO REQUIRES THIS QUALIFICATION?

Managers and future managers within the catering industry.

The training of food handlers is a legal requirement, and the key to profitability and high standards of food safety is to train managers and ensure their competency.

WHY A HIGHFIELD QUALIFICATION?

Highfield is the leading provider of regulated compliance qualifications in the UK, certifying over 350,000 learners a year.

Highfield currently provides around 70% of all regulated food safety qualifications.

We're extremely proud to be a Highfield-approved centre and offer industry-recognised qualifications that will enhance learners' career prospects.

COURSE DATES

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FOOD SAFETY FACT SHEET



A LEADING REGULATED MANAGEMENT COURSE

REGULATED BY:

OFQUAL

QUALIFICATIONS WALES

WHAT DOES THE QUALIFICATION COVER?

Topics include:

- ensuring food safety businesses operate in compliance with the law
- understanding operational requirements, including managing good hygiene and safe working practices, supplier and stock control and premises maintenance
- implementing food safety management procedures, allocating roles and responsibilities
- analysing and controlling the risks of microbiological, chemical, physical and allergenic hazards
- communicating food safety management information to staff, visitors and suppliers
- managing staff training and the maintenance of training records
- maintaining food safety management procedures
- maintaining a food safety culture

