CIEH Level 3 Award in HACCP in Catering course

Location   **London, London**
https://www.freeadsz.co.uk/x-232163-z

Kitchen Tonic is running the CIEH Level 3 Award in HACCP in Catering courses (Level 3 HACCP catering course) (CIEH certificates issued) Two day course, choose from: 13th and 18th Jan - Aldgate 24th and 25th Feb - Ealing Broadway 4th and 7th March Ealing Broadway 12th and 14th April Ealing Broadway Cost: £375pp includes exam fees, course book and training materials. Central London Exam 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 principles http://www.kitchentonic.com/HACCP-Level-3-training/cieh-level-3-haccp-catering