






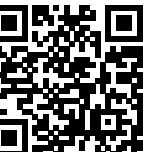




Level 4 managing food safety in catering training course



Location **London, London**
<https://www.freeadsz.co.uk/x-388115-z>



Level 4 Award in Managing Food Safety in Catering training course (advanced food hygiene) This course is delivered over 6 days including assessments and exam. Food Safety level 4 open course dates: Next level 4 food safety course for catering: 5 day training course, London AUGUST 2016: Intensive course 4th, 5th, 8th, 9th and 12th August Exam 9th Sept £425pp All candidates will have to provide a form of official ID such as a passport or driving licence etc. Call: 020 3371 1516 020 3371 15...(click to reveal full phone number) for details or follow link below. <http://www.kitchentonic.com/level-4-food-safety-course/cieh-managing-food-safety-catering-training> Pre course requirements: Candidates should have a minimum level 3 in food safety or food hygiene qualification before taking this course. Candidates should be able to analyse, interpret and evaluate complex material; including scientific information and relate it to their own food business. If you do not have a level 3 food safety qualification, you will be asked to attend for pre course assessment. Candidates will have to set time aside to complete relevant homework and participate in delivering parts of the course to others on the course. In addition to course work candidates will have to produce a scoping document about their place of work Assessment: The assessment methodology for the CIEH Level 4 Award in Managing Food Safety in Catering comprises of a controlled assignment and an examination paper both of which are to be completed under examination conditions. Candidates who do not achieve at least 60 marks will be deemed to have failed and will have one opportunity to re-take the exam, without having to attend the course again. Candidates who fail will have to pay for exam fees and administration. Kitchen Tonic is a registered CIEH training centre <http://www.cieh-coursefinder.com/Account-full.aspx?CenterId=60559&Edit>

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