

Food Safety Training Programme 2012-2013

Introduction

As the operator of a food business you know that your customers will judge your operation by the quality of the food they consume, but also by your hygiene standards and the hygiene score/rating you receive.

It is important to ensure that your staff understand the principles of good hygiene in all aspects of food handling in order to comply with the law.

Environmental Health Officers at Oxford City Council have been successfully delivering food hygiene courses for over 28 years and are highly experienced for meeting the training needs of the catering community.

The Chartered Institute of Environmental Health (CIEH) rated us as “very good” at our last audit. Comments included “The training team are very conscientious and make every possible effort to meet candidate needs”.

Any organisation with 10 or more candidates may wish to take advantage of a tailored course, held at their own premises, at a discount rate.

Our courses are tailored to suit all abilities including those with learning difficulties and candidates who do not have English as their first language. We offer a range of exam papers in other languages and can also provide oral exams to assist candidates if requested. We can make provision for disabled candidates and those with a variety of special needs.

The qualifications are awarded by the CIEH and accredited by Ofqual (Office of Qualification and Examinations Regulation). More information about the CIEH is available at www.cieh.org

CIEH Level 2 Award in Food Safety in Catering

A one-day (7 hour) foundation level course on the basic principles of food hygiene, aimed at food handlers in catering, manufacturing or retail sectors. It enables employees to handle food safely and understand the importance of following food safety procedures.

Candidates are assessed by a 30 question multiple choice exam (duration 1 hour). Successful candidates will receive a certificate from the CIEH.

The course fee including registration, course literature, buffet lunch and refreshments is £75 per person.

Course dates for the Level 2 Award in Food Safety in Catering are as follows;

Tuesday 24 April 2012
Wednesday 9 May 2012
Thursday 28 June 2012
Tuesday 17 July 2012
Wednesday 8 August 2012
Wednesday 12 September 2012
Thursday 11 October 2012
Wednesday 7 November 2012
Thursday 6 December 2012
Tuesday 8 January 2013
Tuesday 19 February 2013
Wednesday 20 March 2013

Location: Oxford Town Hall, St Aldate's, Oxford.

CIEH Level 3 Award in Supervising Food Safety in Catering

A three-day (21 hour) intermediate level course designed to equip supervisors and managers with the necessary knowledge and skills to ensure that their operation is conducted in a hygienic and efficient manner. It is also relevant for those who have to develop or monitor HACCP based food safety management systems.

The course syllabus includes:

- Legislation
- Supervisory management
- Temperature control
- Cleaning
- Contamination control
- Applying and monitoring good hygiene practices
- Implementing good food safety procedures
- Food poisoning

Candidates are assessed by a 60 question multiple choice examination (duration 1 hour). The successful candidate will receive a certificate from the CIEH.

Course fee including registration, course literature, buffet lunch and refreshments is £250 per person.

Course Dates: 2-4 July 2012
Exam Date: 6 July 2012

Course Dates: 8-10 October 2012
Exam Date: 12 October 2012

Location: Oxford Town Hall, St Aldate's, Oxford.