



Chartered
Institute of
Environmental
Health

INTERMEDIATE CERTIFICATE IN FOOD SAFETY (LEVEL 3)

Non-Butchery Excellence Members - £215 + VAT

Butchery Excellence Members – 10% Exclusive Discount

The CIEH Intermediate Certificate in Food Safety course is designed for managers and supervisors who need a broad understanding of food safety control and who have responsibility for developing and maintaining a food safety management system. It is recommended that all food environments should have at least one person trained at this level, especially if they are responsible for others.

Upon completion of this course you will be able to lead on food safety initiatives designed to mitigate any food related hazards that pose a risk to consumers, as well as identify potential problems and recommend solutions.

Who is this course for?

- Anyone involved in supervising and managing others in a food environment where food is prepared, cooked and served; processed or manufactured; sold in a retail outlet
- Those wishing to progress from the Foundation Certificate in Food Safety

Course overview

The course will cover an in-depth understanding of the application and monitoring of good food safety practice, as well as ensuring that supervisors understand how to implement food safety management procedures.

To sign up to this course contact Butchery Excellence International now on; 0044 (0) 28 855 57700 or email us on info@montgomeryfoodconsulting.com

Butchery Excellence International is credited by CIEH as an official Training Centre for HACCP & Food Safety Courses.