



COURSE OUTLINE

Courses summary

CIEH Level 2 Award in Food Allergen Awareness

Under the Food Information Regulations 2014, food business operators have a legal responsibility to provide complete and correct food allergen information to customers. These regulations apply to all catering and retail businesses that serve or sell loose foods.

The CIEH Level 2 Award in Food Allergen Awareness has been designed to help food handlers to:

- understand the impact of food allergy and intolerance
- identify, manage and control the risks associated with food allergens
- apply the principles of practical allergen management to develop good practice in the workplace
- provide allergen information, with confidence.

Who needs this qualification?

Everyone who prepares, serves or sells food in any type of food business needs to:

- be fully aware of the foods that may trigger an allergic reaction and
- know what precautions need to be taken to ensure that customers do not eat a food that they are trying to avoid.

Why is this training important?

Developing food allergen awareness is key to complying with the Food Information Regulations 2014 and improving business. Customers need to be confident that the information provided is complete and correct and the food that is served or sold is safe to eat.

Learning outcomes

On successful completion of the qualification, the learner will understand:

- The requirement to provide food information for consumers
- The importance of practical allergen management
- How to provide complete and correct allergen information to consumers

CIEH Level 2 Award in Food Safety for Logistics

The CIEH Level 2 Award in Food Safety for Logistics will benefit anyone working in a logistics business where food is stored, transported and delivered.

Who needs this qualification?

Everyone who works in food logistics has a special responsibility for safeguarding the health of consumers.

Why is this training important?

This qualification underlines the importance of food safety and provides candidates with an understanding of how to identify and control food safety hazards throughout the supply chain activities of storage, transport and distribution.

Learning outcomes

- understand how individuals must take responsibility for food safety
- understand how to keep him/herself clean and hygienic
- understand how to keep storage areas and vehicles clean
- understand how to keep food safe

CIEH Level 2 Award in Food Safety for Manufacturing

This qualification has been developed to address the growing need to make learning more relevant to specific business environments.

Who needs this qualification?

Anyone working in a manufacturing setting where food is prepared, cooked and handled.

Why is this training important?

Everyone who works with food has a special responsibility for safeguarding the health of consumers and ensuring the food they serve or sell is perfectly safe to eat.

Learning outcomes

On successful completion of the qualification, the learner will understand:

- How individuals can take personal responsibility for food safety
- The importance of keeping him/herself clean and hygienic
- How the working areas are kept clean and hygienic
- The importance of keeping products safe

CIEH Level 2 Award in Food Safety for Retail

This qualification has been developed to address the growing need to make learning more relevant to specific business environments.

Who needs this qualification?

Anyone working in a retail setting where food is prepared, cooked and handled.

Why is this training important?

Everyone who works with food has a special responsibility for safeguarding the health of consumers and ensuring the food they serve or sell is perfectly safe to eat.

Learning outcomes

On successful completion of the qualification, the learner will:

- Learn the importance of food safety and gain knowledge of the systems, techniques and procedures involved
- Understand how to control food safety risks (personal hygiene, food storage, cooking and handling)
- Gain the confidence and expertise to safely deliver quality food to customer

Facts

	Duration	One-day programme
	Assessment	Multiple-choice examination
	Prerequisite	Level 1 in literacy, or equivalent recommended

CIEH Level 2 Award in Food Safety in Catering

This qualification has been developed to address the growing need to make learning more relevant to specific business environments.

Who needs this qualification?

Anyone working in a catering setting where food is prepared, cooked and handled.

Why is this training important?

Everyone who works with food has a special responsibility for safeguarding the health of consumers to ensure the food they serve or sell is safe to eat.

Learning outcomes

On successful completion of the qualification, the learner will understand:

- How individuals can take personal responsibility for food safety
- The importance of keeping him/herself clean and hygienic
- The importance of keeping the work areas clean and hygienic
- The importance of keeping food safe

• Facts

	Duration	One-day programme
	Assessment	Multiple-choice examination
	Prerequisite	Level 1 in literacy, or equivalent recommended

CIEH Level 2 Award in HACCP-based Food Safety Systems in Manufacturing

This two-unit qualification provides essential knowledge on workplace and personal hygiene and product safety. It enables candidates to gain a sound understanding of Hazard Analysis and Critical Control Points (HACCP) based food safety management systems.

Who needs this qualification?

→ Anyone who is currently working, or preparing to work in food manufacturing or food supply chain roles.

Why is this training important?

As well as enabling candidates to understand how to maintain high standards of food safety, this qualification will also help them to understand the principles and purpose of HACCP and to be able to apply it correctly in their own workplace.

Learning outcomes

- Understand how individuals can take personal responsibility for food safety
- Understand the importance of keeping clean and hygienic
- Understand how working areas are kept clean and hygienic
- Understand the importance of keeping products safe
- Know the purpose of a HACCP system
- Identify the features and terminology of HACCP
- Learn how a HACCP system is applied in the workplace

Facts

**Duration**

Two-day programme

**Assessment**

Multiple-choice exam

**Prerequisite**

Level 1 in literacy, or equivalent recommended

Next steps

CIEH Level 2 Award in Principles of HACCP

This qualification is designed for those working or preparing to work in food businesses where a food safety management system based on Codex Hazard Analysis and Critical Control Points (HACCP) principles is implemented. It provides essential knowledge on the development and application of HACCP-based food safety management systems.

Who needs this qualification?

- Anyone involved in the implementation and maintenance of HACCP-based systems and those who are, or intend to become members of HACCP teams.

Why is this training important?

This qualification meets the requirement under EU legislation for training on the application of HACCP principles. It will help food handlers in a catering, manufacturing or retail setting to understand the principles and purpose of HACCP and be able to apply it correctly in their own workplace.

Learning outcomes

- Know the purpose of a HACCP system
- Identify the features and terminology of HACCP
- Learn how a HACCP system is applied in the workplace

Facts

**Duration**

One-day programme

**Assessment**

Multiple-choice exam

**Prerequisite**

Level 1 in literacy, or equivalent recommended

Level 3 Award in Food Safety Supervision for Manufacturing

Who needs this qualification?

All learners who have taken the CIEH Level 3 Award in Food Safety Supervision for Manufacturing are recommended to take a refresher course three years after completion.

Why is this training important?

Food safety regulations and best practice are constantly changing, and in order to guarantee safe food for consumers, food business supervisors must keep their knowledge up-to-date. This qualification:

- Reminds candidates of their supervisory responsibilities towards food safety
- Refreshes the learner's knowledge of food safety
- Encourages best practice within the workplace

Learning outcomes

Successful completion of this refresher qualification will enable learners to understand:

- How food business operators can ensure compliance with food safety legislation
- The application and monitoring of good food safety practice
- How to implement food safety management procedures
- The role of the supervisor in staff training

Facts

	Duration*	Three-day programme
	Assessment	Multiple-choice exam
	Prerequisite	CIEH Level 2 Award in Food Safety for Manufacturing (or equivalent)

Level 3 Award in HACCP for Food Manufacturing

Based on a one-day training programme, this qualification is designed to ensure learners develop the required knowledge and practical skills to implement a Hazard Analysis and Critical Control Points (HACCP) plan in their workplace.

Who needs this qualification?

The CIEH Level 3 Award in HACCP for Food Manufacturing will benefit managers and supervisory staff responsible for the development of a food safety management system based on the Codex principles of HACCP in a food manufacturing setting. This qualification may also be beneficial for those responsible for implementing, contributing or reviewing HACCP systems.

Why is this training important?

Food business operators have a duty to put in place, implement and maintain a permanent procedure or procedures based on the Codex principles of HACCP. Those involved in either the implementation, maintenance or review of HACCP systems must have an in-depth understanding of the manufacturing process covered by it, while possessing background knowledge of food safety that is sufficient to devise or identify effective food safety control systems. It is therefore recommended that candidates have suitable food safety and manufacturing process knowledge.

Learning outcomes

On successful completion of the qualification, the learner will:

- Understand the importance of HACCP based food safety management procedures
- Understand the preliminary processes for HACCP based procedures
- Understand how to develop HACCP based food safety management procedures
- Understand how to implement HACCP based food safety management procedures

- Understand how to evaluate HACCP based procedures

Facts



Duration

Three-day programme



Assessment

Multiple-choice examination (45 multiple-choice questions to be completed in 90 minutes)



Prerequisite

CIEH Level 2 Award in Food Safety for Manufacturing (recommended, or equivalent) or CIEH Level 2 Award in HACCP-based Food Safety Systems in Manufacturing (recommended, or equivalent)

Level 3 Award in HACCP in Catering

This practical, accessible and user-friendly qualification has been created to help caterers comply with EU legislation and provides a thorough understanding of how Hazard Analysis and Critical Control Points (HACCP) based procedures can be applied in a catering context. It also provides the flexibility to suit different types of businesses.

Who needs this qualification?

The CIEH Level 3 Award in HACCP in Catering is designed for proprietors, managers and supervisors of small and medium sized catering businesses.

Why is this training important?

This qualification will enable catering businesses the skills to adopt a food safety management procedure based on the Codex HACCP principles and understand the controls that need to be put in place to ensure the safety of food within a catering environment.

Learning outcomes

On successful completion of the qualification, the learner will:

- Understand the importance of HACCP-based food safety
- Understand the policies, controls and standards required to protect the safety
- Understand the seven principles of HACCP and how they can be equated to a food safety management
- Understand how food safety management tools can assist in implementing HACCP systems in catering environments

Level 3 Award in Supervising Food Safety in Catering

Who needs this qualification?

All learners who have taken the CIEH Level 3 Award in Supervising Food Safety in Catering are recommended to take a refresher course three years after completion.

Why is this training important?

Food safety regulations and best practice are constantly changing, and in order to guarantee safe food for consumers, food business supervisors must keep their knowledge up to date. This qualification:

- Reminds learners of their supervisory responsibilities towards food safety
- Refreshes the learner's knowledge of food safety
- Encourages best practice within the workplace

Learning outcomes

Successful completion of this refresher qualification will enable candidates to understand:

- The role of the supervisor in ensuring compliance with food safety legislation
- The application and monitoring of good food safety practice
- How to implement food safety management procedures
- The role of the supervisor in staff training

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