



Pushed for time

but need high level Food Safety Training?



Unlike other Level 4 food safety training courses where modules are taken consecutively often meaning senior staff have to be off-site for up to a week, modules in SOFHT's five day food hygiene course will be run one day a month over five consecutive months (40 guided learning hours).

This means that you can simply 'hop on' to module one, get back to work and 'hop on' again the next month!

Courses will be run consecutively throughout 2015, so if a module is missed, you can enrol on just that one module on the next course. You can join the course at any point too as the modules delivered on each day's training are independent of having attended the other days. It is not necessary to complete all

of the modules in a particular order. You can also just attend one day too for an attendance certificate, if a particular module was of interest.

SOFHT's Level 4 course is designed to meet industry's need for a high level practical qualification with external accreditation - candidates enrolling for this course will take the Highfield examination either for manufacturers or caterers sector specific level 4 - making it ideal for senior food managers, production managers, area managers, hygiene auditors and trainers as well as those working at a senior level in the foodservice industry.

Fees are highly competitive, candidates are charged SOFHT's normal daily course rate for each of the days they sign up to, i.e. £145 for members, £195 for non-members and students £50. Overall cost of attending would

The Society of Hygiene and Technology is now offering Level 4 Food Safety Courses for both food manufacturers and caterers in a flexible 'carousel' format to enable busy senior managers in the food industry to secure quality training without having to leave their business for consecutive days at a time.

"I am currently on the SOFHT Level 4 Training Course which enables me to fit in senior level food safety and hygiene around my job. Crucial Sauces likes to be as proactive as possible so when there was an opportunity to try something new in the way that food safety training is delivered, we jumped at it! Food safety is of utmost importance here at Crucial - as it should be in any food business - but the carousel idea - which allows me to hop on and off the training courses, attracted me as it was much more viable for the business for me to be off site one day per month rather than entire working week. "As a Birmingham-based company, SOFHT's central location is also in a great location for our ease of access".
Jack Walker, Quality Manager, Birmingham-based Crucial Sauces

be between £725 (member) and £975 (non member).

There are also two additional charges: the course book, a one off purchase for the whole course (£23 + VAT) and the examination (£38 + VAT).

The assessment consists of a two part examination. Part 1 will be multiple choice and part 2 will be written answers (4 out of 6 questions).

We recommend that you have completed a level 3 food safety course prior to enrolment although this is not essential. Regular attendance at SOFHT breakfast club meetings and courses will also greatly aid candidates wishing to take this examination.

TO BOOK YOUR PLACE:

Simply fax your completed booking form to 01827 875800 or please call the SOFHT office on 01827 872500. Due to the flexibility of this course booking online is not possible.

Day 1 Food Hazards

- Welcome
- Introduction to Food Safety management
- Microbiology
- Food Contamination and control from purchase to dispatch.

Day 2 Food Safety Microbial Hazards

- Food poisoning
- Foodborne disease

Day 3 Operational Requirements and Controls

- Needed to Ensure Food Safety
- Personal Hygiene and training
- Food Spoilage and Preservation
- Design and Construction of Food premises and Equipment
- Cleaning and Disinfection
- Integrated Pest Control

Day 4 Food Safety Management Procedures and Compliance with Food Safety Legislation

- Food Safety Legislation
- Supervisory Management
- HACCP

Day 5

(Note; day 5 can only be attended by candidates that have received a minimum of 40 hours directed study).

- Revision
- Discussion
- Examination Paper 1
- Lunch
- Examination Paper 2
- Review and close

Note: Homework and suggested reading is offered at the end of each learning module.

Daily Rate:

£145 + VAT (Members), £195 + VAT (Non-members)
 £50 + VAT (Students) There are two additional charges: the course book, a one off purchase for the whole course (£23 + VAT) and the examination on Day 5 (£38 + VAT).
 Please note Days 1-4 must be completed to sit the examination on Day 5.

Time: 9.30 am – 4.30 pm (Registration 9.00 am)
 Venue: SOFHT Training Centre, The Granary, Middleton House Farm, Tamworth Road, Middleton, Staffs, B78 2BD.
 Lunch, refreshments and certificate of attendance are included in the price.

Remember you can simply 'hop on' to module one, get back to work and 'hop on' again the next month!

Please tick which day(s) you would like to attend and book:

- | | | | | | |
|-------|--------------------------|---|-------|--------------------------|---|
| Day 1 | <input type="checkbox"/> | 26 February 2015 | Day 1 | <input type="checkbox"/> | 30 July 2015 |
| Day 2 | <input type="checkbox"/> | 26 March 2015 | Day 2 | <input type="checkbox"/> | 27 August 2015 |
| Day 3 | <input type="checkbox"/> | 23 April 2015 | Day 3 | <input type="checkbox"/> | 24 September 2015 |
| Day 4 | <input type="checkbox"/> | 28 May 2015 | Day 4 | <input type="checkbox"/> | 29 October 2015 |
| Day 5 | <input type="checkbox"/> | 25 June 2015 <i>(revision & exam)</i> | Day 5 | <input type="checkbox"/> | 26 November 2015 <i>(revision & exam)</i> |

Course Book Fee £23 (+VAT) *compulsory one-off purchase for one day or the whole course*

Exam Fee £38 (+ VAT) *for Day 5 of the course*

The total cost of all the above which I would like to purchase is £..... (inc vat)

Cheques should accompany reservations and be made payable to The Society of Food Hygiene and Technology.

Alternatively charge the following credit card for £.....



Name	Signed	Date
Position	ADMINISTRATION DETAILS • All bookings will be acknowledged and confirmation will be sent on receipt of payment. • Cheques to be made payable to The Society of Food Hygiene and Technology or charge credit card.	
Company	MasterCard <input type="checkbox"/> or Visa <input type="checkbox"/>	
Address	[Grid of 16 boxes for card number]	
	Cardholder's name	Total amount £
Postcode	Expiry date [][]/[][]	Card Security No [][][]
Telephone	Cardholder's Statement address (if different from left)	
Email	Postcode	

*** Non Members should consider joining the Society.** Join today and enjoy reduced price registration at this event. A range of categories of membership are available offering many additional benefits; please contact the Society's office for more details.