



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 2015/16, 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 Food 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.

