



# Pushed for time

but need high level Food Safety Training?



## SOFHT'S NEW LEVEL 4 FOOD SAFETY FAST TRACK TRAINING

The Society of Food Hygiene and Technology is now offering Level 4 Food Safety Courses for both food manufacturers and caterers in a Fast Track 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!

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**

### Unlike other Level 4 food safety training courses

where modules are taken consecutively often meaning senior staff have to be off-site for a whole week, modules in SOFHT's five day food hygiene course will be run one day a week over five consecutive weeks (40 guided learning hours).

This Fast Track Course will be run throughout October and November. You could just attend one day for an attendance certificate, if a particular module was of interest to you!

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. £151 for members, £210 for non-members and students £50. Overall cost of attending would be between £755 (member) and £1050 (non member).

**There are also two additional charges: the course book, a one off purchase for the whole course (£35 + VAT) and the examination (£55 + 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 call the SOFHT office on 01827 872500 or email [admin@sofht.co.uk](mailto:admin@sofht.co.uk). 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:**

£151 + VAT (Members), £210 + VAT (Non-members)  
£50 + VAT (Students) There are two additional charges:  
the course book, a one off purchase for the whole course (£35 + VAT) and the examination on Day 5 (£55 + VAT).

Please note Days 1-4 must be completed to sit the examination on Day 5.

Time: 9.30 am – 4.30 pm

A certificate of attendance is 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  08 October 2020  
Day 2  15 October 2020  
Day 3  21 October 2020  
Day 4  29 October 2020  
Day 5  05 November 2020

Course Book Fee  £35 (+VAT) compulsory one-off purchase for one day or the whole course

Exam Fee  £55 (+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	<b>ADMINISTRATION DETAILS</b>	
Company	<ul style="list-style-type: none"><li>• All bookings will be acknowledged and confirmation will be sent on receipt of payment.</li><li>• Cheques to be made payable to The Society of Food Hygiene and Technology or charge credit card.</li></ul>	
Address	MasterCard <input type="checkbox"/> or Visa <input type="checkbox"/>	<ul style="list-style-type: none"><li>• Cancellations/Substitutions: Cancellations must be received by letter, fax or email by no less than 4 weeks prior to the event and will be subject to an administration charge of £30.00 + VAT. Thereafter no refunds will be given. Substitutions may be made and the correct delegate rate will be applied.</li></ul>
	<input type="checkbox"/>	<input type="checkbox"/>
	Cardholder's name	Total amount €
Postcode	Expiry date <input type="checkbox"/>	Card Security No <input type="checkbox"/>
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.

Continuing Professional Development: Certificates of attendance will be available for collection at the end of the meeting. Data Protection: The personal information provided by you will be held on a database. The Society sends out promotional material about its activities. Please inform the Society's office if you do not wish to receive this information. Please note: The organizers reserve the right to modify the programme or speakers without prior notice. The Society sends out promotional material about its activities. Please inform the Society's office if you do not wish to receive this information.