

Army Chef – The Royal Logistic Corps

ARMY CHEF – FOOD SAFETY L4

Aim

The qualification is intended for those whose job requires them to have some responsibility for food safety. Learners are likely to have management responsibilities for an operational team. The qualification is awarded by Highfield Awarding Body for compliance (HABC) and is recognized on the Regulated Qualifications Framework (RQF).

This qualification covers the subject of food hygiene at a suitable depth to ensure learners have a thorough knowledge of hazards and controls; its focus is on the importance of developing, implementing and monitoring food safety procedures.

Duration

The total qualification time is 60 hours of which 40 are guided learning hours.

Cost and Payment

This qualification is funded by the MOD for all Unit Catering Manager trainees.

Method of Delivery

The guided learning is provided in a classroom, with the learner also undertaking some self-study outside of the formal learning environment.

On completion of the course learner will undertake a formal Multi-Choice Question Paper (MCQP) and written examination.

Food Safety Level 4 specifics

The link below provides the detailed requirements for this qualification:

[Level 4 Food Safety Specifics](#)

Mentor Support

Mentor support for this qualification is provided by the tutor delivering the training.

Equipment Required

No equipment is required to undertake this qualification, however the use of IT to connect to the internet, for research purposes, is advised.

Certification Process

Following the completion of the MCQP it is submitted to HABC for marking. Learners who meet the requirements will then have a certificate issued and presented to them upon completion of the Unit Catering Managers course.

Further Information

Please contact the Food Safety Cell FSTW.