

## Food Safety Training



We run a range of food safety courses from our training centres in Harrogate and Cheltenham; these courses can also be delivered at client offices - please give us a call to discuss.

### Training information

Our courses are for people working at various stages of the food supply chain.

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## Practical information

- Food Allergen Awareness and Control in Catering (Level 2)
- Food Allergen Management in Catering (Level 3)
- Food Safety in Catering (Level 1, 2, 3)
- Food Safety in Manufacturing (Level 1, 2,3)
- Food Safety in Retail (Level 1, 2, 3)
- HACCP for Food Manufacturing (Level 2)
- HACCP for Catering (Level 3)
- HACCP for Food Manufacturing (Level 3)
- Effective Auditing and Inspection (Level 3)
- Food Safety Management for Manufacturing (Level 4)
- Managing Food Safety in Catering (RQF) (Level 4)
- HACCP for Management (CODEX Principles) (Level 4)
- HACCP Management for Food Manufacturing (Level 4)
- Conflict Management (Level 2)
- Customer Service (Level 1,2)
- Certificate in Business Improvement Techniques (Level 2)
- Lean Organisation Management Techniques (Level 2)
- Legionella Awareness (Cooling Towers and Evaporative Condensers) (Level 2)
- Legionella Awareness (Hot and Cold Water Systems) (Level 2)
- Legionella Control for Responsible Persons (RQF) (Level 3)



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