



Chartered
Institute of
Environmental
Health

CIEH

Getting to know our qualifications and processes

Who are the CIEH?

- The Chartered Institute of Environmental Health
- founded in 1883
- to address public health issues rooted in rapid economic growth – the ‘industrial revolution’

Who are the CIEH?

- continued

- registered UK charity
- supports:
 - health and wellbeing of communities, individuals and organisations
 - the condition and sustainability of the places where we live, work and relax
 - the safety of the food we eat.

What is the CIEH?



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Also a professional membership organisation . . .

- Royal chartered status
- over 10,500 professional members
- accredits Degree courses
- continuing professional development of its members
- skilled workforce of registered trainers and training centres



Three topic areas for vocational qualifications

- Food safety
- Occupational health & safety
- Environmental protection
 - and Professional Trainer Certificate ("Train the Trainer")



Vocational training & certification

- CIEH achieves its mission through training materials, exams, and qualifications
- over 7 million people in the UK have been trained and certified by CIEH in food hygiene, and health and safety principles
- last year alone 610,000 candidates were trained and qualified
- thriving operations in USA and China.

Outcomes from training and certification

BUSINESSES

- compliance with legal requirements
- reduction in food-related illness
- improved business standards and reputation
- improved staff morale
- fewer customer complaints

EMPLOYEES

- portable, recognised qualifications
- improved prospects
- job satisfaction and developing career



Why use CIEH qualifications?

- Tailored for specific industry environments, eg
 - catering and hospitality
 - food and drink manufacturing
 - food retailing
- Developed by a wide range of industry experts
 - fit for purpose
 - best practice appropriate to the risks or issues involved.
- Recognised by experts and UK regulatory professionals
 - address key issues and areas of most concern within each sector



Why use CIEH qualifications?

continued

- OFQUAL accreditation ensures consistency & quality:
 - exams are securely and carefully conducted
 - pass rates are balanced against national averages to ensure fairness
 - CIEH registered trainers objectively meet criteria based on qualifications
 - students have a formal right of appeal to ensure openness and equality.
- CIEH certificate-holders can map their qualification against professional qualifications (eg, CTH) and Bachelor degrees



CIEH as an awarding body

- OFQUAL
 - maintains the UK national curriculum and associated assessments, tests and examinations as well as accrediting qualifications in colleges and at work
 - regulates awarding bodies such as the CIEH to ensure they are fit for purpose
- CIEH qualifications board
 - vocational qualifications, eg food safety, H&S etc.
 - Environmental health practitioner's professional qualifications



Developing the qualifications

- Development drivers
 - employers' needs
 - emerging issues, new legislation & Standards
- Sector Skills Councils, steering groups, other stakeholders
- Product definition and syllabus
- Examinations and assessment
- Marketing + roll-out to centres & trainers



Training delivery

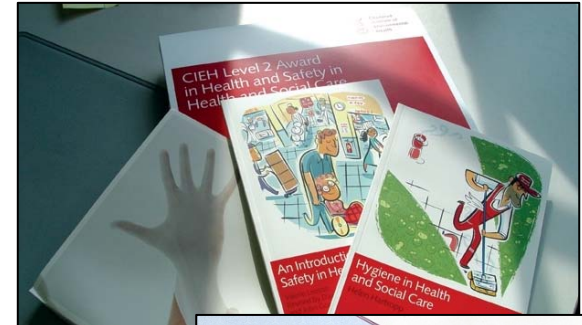
- Registered centres
 - administration HQ
 - marketing
 - facilities & resources
 - currently ~6,000 in the UK and around the world
- Registered trainers
 - actual training delivery
 - currently ~10,000

Qualifications and training



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- Chadwick House Group Ltd is the trading arm of the CIEH
- Exam administration
- Learning materials
- Certificates for successful candidates



NEW CIEH Qualification Factsheet

Chartered Institute of Environmental Health

Businesses

How can I comply with new food safety management legislation?

Who needs this qualification?
All new and existing managers of small and medium sized catering businesses.

Do I need any qualifications to enrol on a course?
You will need a good understanding of how food hygiene – and it is highly recommended that you have a Foundation Certificate in Food Hygiene or equivalent.

What happens after the course?
If you pass, you'll get a nationally accredited certificate to prove you have been trained in training preparation and successfully completed the assessment. You can use your certificate to demonstrate your commitment to food safety.

And that's not all!
What you'll be able to do will make full use of what you've learnt to develop your own HACCP based food safety management system to make sure your business can meet the new legislative requirements. You may also want to consider upgrading your knowledge further. By achieving the CIEH Level 2 Award in Implementing Food Safety Management, you can demonstrate your commitment to food safety.

What is Level 3?
Level 3 qualifications are awarded by the CIEH to those who have completed a nationally accredited qualification (NQF) that are awarded within the nationally accredited framework (NQF) for Level 3 and Level 4. These will have been awarded to Level 2, and will be awarded at Level 3 to the employee who participates in activities related to the subject course and who also has a relevant supervisory role, including team leaders, responsible for quality management.

What next?
Visit www.cieh.org.uk to learn more about our training courses and to find out more about our Level 3 and Level 4 courses. For further advice and information, please contact us on 01273 835000.

Chartered Institute of Environmental Health

International Certificate in Food Safety and Hygiene (Foundation)

克里斯 马马拉

已完成国际认可的食品安全与卫生基础课程培训，经考试合格，特发此证。

J. M. M.
Course Director

Date: Dec. 06

Centre: CCTA

Certificate number: CHN0699999999

J. M. M.
Chief Executive
Chartered Institute of Environmental Health

CCCF
中国连锁经营协会
China Chain Store & Franchise Association



Qualifications delivery

- Sri Lanka
 - New training centre set up with UNIDO –Ceylon National Chamber of Industries (CNCI).
 - Food safety
 - Build capacity to support tourism and hospitality



Sri Lanka

- Partnership with UNIDO and Ind-Expo
- Local partner a CIEH registered training centre
- “Train the trainers”
- Income stream to sustain the operations



Sri Lanka

- 8 local trainers
- Localised training support materials
- Delivered in Sinhalese in one day
- Multi-choice question exam
- CIEH certificate

Level 2 Award in Food Safety for Manufacturing

has successfully completed a programme of training
and an assessment which concluded the course

Course Director _____

Date _____

CIEH recommends you refresh your training by _____

Centre _____

Certificate number _____

Qualification accreditation number - 50013701



PASS



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Chief Executive
Chartered Institute
of Environmental Health

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Centre Charter Certificate

Ind-Expo Certification Limited

is committed to the Charter Principles which incorporates
standards of excellence and principles of good practice as
specified in the CIEH Centre Charter.

Centre Charter

All registered centres throughout the CIEH training network are expected to adhere to the following standards.

1. All candidates will be provided with appropriate pre-course information.
2. An appropriate training solution will be determined.
3. The effective management of all issues relating to delivery of the programme will be assured.
4. The level and method of delivery will be appropriate to the needs of the candidate.
5. The quality of all training resources will be assured.
6. The knowledge of the trainer will be technically competent and up-to-date.
7. Centres will establish evaluation processes to maintain standards.
8. Examinations and assessments will be conducted according to CIEH and QCA requirements.

Chief Executive
Chartered Institute of Environmental Health

Centre Number
58999

This certificate is valid until 31st December 2009

Nihal Coray on how Ind-Expo Certification became CIEH registered

Ind-Expo in Sri Lanka



Food safety goes hand in hand with Sri Lanka's objective of boosting its tourism industry



Sri Lanka – popularly known as the ‘pearl of the Indian Ocean’ – is an island off the south-eastern coast of India, 880 kilometres north of the equator. It covers an area of 65,525 square km, has a population of approximately 20 million and tourism is a mainstay of the national economy, representing both its fourth largest source of foreign exchange and a major employer.

The Sri Lanka tourism sector aims to welcome 700,000 tourists, bringing an average daily spend of \$100 each. In order to achieve this target the industry is currently investing to upgrade existing hotels, train staff and enhance the skills and product ranges on offer.

Food safety management

With its focus on tourism plus an expanding food industry Sri Lanka has been placing a greater emphasis on food safety management. The United Nations Industrial Development Organisation (UNIDO) has been working with the Sri Lankan Ministry of Industrial Development as part of an Integrated Industrial Support Programme to strengthen international certification capacity, with particular reference to the Social Accountability Standard (SA 8000) and Food Safety (HACCP/ISO 22000) Standard.

This project is funded by the Norwegian government.

In order to realise the project's goals in a sustainable and efficient manner, Ind-Expo Certification (Pvt) Ltd was established with The Ceylon National Chamber of Exporters (CNCE) and National Chamber of Exporters, Sri Lanka (NCE) as the main partners. Recognising the urgent need to develop awareness amongst food handlers of the importance of food

Plans are in progress to introduce food safety management, training and conformity assessment

safety, UNIDO stepped in to conduct a ‘train the trainer’ programme for 15 trainers with experience in the field of food safety. The programme was run by UNIDO consultant and CIEH registered trainer Ali Badarneh and eight of the trainers who passed the assessment are now CIEH registered trainers employed by Ind-Expo Certification (Pvt) Ltd – the first CIEH registered centre in Sri Lanka.

With the support of UNIDO, Ind-Expo has already conducted one training programme

for the CIEH Level 1 Award in Food Safety in Catering with 30 candidates from the hospitality and catering sector. What is more, demand continues to grow.

Meeting local needs

UNIDO has provided support for Ind-Expo to deliver training programmes in local languages and for members of staff at the Faculty of Food Science and Technology, University of Peradeniya to adapt and develop training materials to meet local needs.

Plans are in progress to introduce food safety management, training and conformity assessment at municipal council level in Sri Lanka. This would make it a mandatory requirement for every food business to have at least one food handler trained in food safety management.

The official launch of the CIEH training programmes together with the award ceremony for the CIEH registered trainers and successful Level 1 candidates was held on 12 August 2008. In attendance were the Minister of Industrial Development and representatives from the British High Commission, Royal Norwegian Embassy, UNIDO Vienna and Sri Lanka, Ind-Expo and the chambers of industries and exporters.



Qualifications delivery

- Singapore
 - NTUC LearningHub
 - Food safety and environmental management
 - Build capacity in local workforce



Qualifications delivery

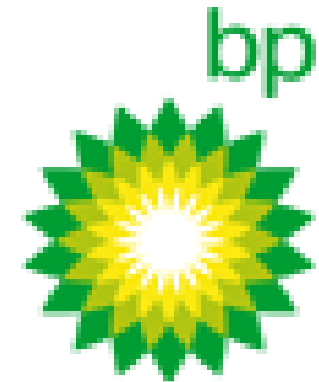
- China
 - China Chain Store and Franchise Association
 - Hong Kong Quality Assurance Authority
 - 200 food safety trainers in Beijing, Shanghai, Hong Kong and Macau

众多国际企业选择了该培训

Customers: international companies



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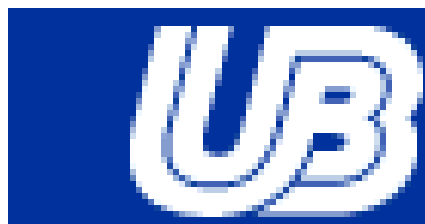
众多国际企业选择了该培训 International companies



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www.holidayinn.co.uk



Unilever



Nestlé



众多国际企业选择了该培训
International companies







What our customers say . . .

CIEH qualifications provide P&O Cruises with a great platform for staff training. We work with the CIEH because of their prestigious reputation, their reliable service and their consistent product quality.

Celia Walters, P&O Cruises

CIEH qualifications give our employees an accredited qualification that is recognised within the industry and benefits their personal career development.

Joanne Meredith, Ritz Hotel in London



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Thank you

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