■ To research, analyse and apply the most appropriate leadership and management styles for a food business;

■ To research, analyse and outline the role and responsibilities for management to effectively manage food safety;

■ To research and analyse the importance for the control of pathogenic growth factor in regards to safety of food;

■ To research and evaluate the impact of current and forthcoming food safety legislation in the UK upon a food business;

■ To research and evaluate the impact of current and forthcoming codes of practice and technical guidance upon a food business;

■ To research, analyse and state the current food poisoning statistics in the UK

  To research, evaluate and outline the risk of allergenic, chemical, physical and biological food safety hazards;

■ To research, evaluate and outline effective controls measures for common food safety hazards;

■ To research and evaluate the benefits and consequences of positive, complacent and poor food cultures upon a food safety business;

■ To research, evaluate and apply the principles and best practice for an effective food safety management system based on the principles of HACCP.