



Level 4 HACCP in Manufacturing

Type: QCF

Guided Learning Hours:- 4 Days

Who is the award aimed at?

This qualification is primarily aimed at senior supervisors/managers working within the food manufacturing industry, but will also be of benefit to those working in catering and retail. This Level 4 qualification covers the importance of Hazard Analysis and Critical Control Point (HACCP)-based food safety management procedures, the management and implementation of HACCP-based procedures, development and the evaluation of the procedures.

The qualification is firmly based on the National Occupational Standards developed by Improve, the Sector Skills Council for the food and drink manufacturing industry, and conforms to the qualification template developed by RSPH, other awarding bodies and Improve.

What Can Students Expect to Learn?

The aim of this qualification is to develop an understanding of HACCP-based food safety management. Holders of this qualification will have the appropriate knowledge and understanding to be an integral part of a HACCP team and to manage the implementation of a HACCP-based system in the work environment.

How is it assessed?

This programme is usually delivered over a week and assessment is by a synoptic examination set by RSPH. The examination will consist of two papers; paper one will consist of six questions from a choice of eight, which have to be answered in 90 minutes; paper two will consist of a case study to be completed in one hour.

Course Includes:-

- Course notes
- Refreshments and lunch
- Exam

Course Venue:-

Training can be held on-site or at our purpose built training academy at our Warrington HQ.

Please contact our training team using UK-foodacademy@christeyns.com or via your Technical Sales Manager.

