



Level 2 Fundamentals of HACCP in Manufacturing

Type: Accredited

Guided Learning Hours:- 1 Day

Who is the award aimed at?

RSPH level 2 is appropriate for all persons employed in food and food related businesses who need to have an understanding of HACCP. It is particularly useful for those involved in the implementation and maintenance of HACCP and individuals who are, or intend to become, members of HACCP teams.

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 and other awarding bodies under the guidance of Improve.

What Can Students Expect to Learn?




This Level 2 qualification covers the importance of HACCP-based food safety management procedures, the preliminary processes for HACCP-based procedures, development of the procedures, monitoring of critical control points and corrective actions and the evaluation of the procedures.

Being ideal for engineering, QA staff and production staff who work in a CCP area. Applications should ideally have a good understanding of their industry.

How is it assessed?

This short programme is usually delivered over one day, and assessment is by a 30 minute examination consisting of 20 multiple-choice questions.

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.

