

Level 3 Award in HACCP for Food Manufacturing

Duration 2 days

Target Audience

This qualification is aimed at individuals responsible for assisting in the development and maintenance of HACCP systems and is intended predominantly for learners already working in manufacturing and who have a sound knowledge of food safety hazards and controls.

Course Description

The objective of the qualification is to provide learners with the knowledge necessary to be an integral part of a HACCP (hazard analysis and critical control point) team in manufacturing. The qualification is aimed at learners who are already working in food manufacturing with knowledge of food hazards and controls.

Learning Outcomes

At the end of this training course, learners will be able to:

- Identify the need for HACCP based food safety management procedures
- Recognise legislation relating to HACCP
- Identify the benefit of process flow diagrams in HACCP based food safety management procedures
- Outline how to conduct a hazard analysis
- Outline the purpose of, and methods to determine, critical control points and control points
- Identify methods to establish critical (safe) limits
- State how monitoring procedures at critical control points can be established, implemented, used and recorded
- Identify the importance of effective corrective actions and record keeping procedures for HACCP
- Outline verification and review procedures

Assessment - A 60-minute multiple-choice examination. Pass mark 60%