

# Level 2 Award in HACCP for Food Manufacturing

**Duration** 1 day

## Target Audience

This qualification is aimed at individuals working in a food manufacturing environment and those who are preparing to work in the industry. The qualification will be especially useful for those involved in maintaining HACCP in a manufacturing environment, and for those who are or will be part of a HACCP team.

## Course Description

This qualification covers the principles of HACCP including the procedures required to develop HACCP and how the principles are applied in a food production environment.

## Learning Outcomes

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

- Recognise the role of the food handler in implementing HACCP
- Outline the need for prerequisite programmes and identify common prerequisite programmes
- State the preliminary steps required to develop HACCP
- Identify the purpose of hazard analysis
- Identify the importance of, and methods which can be used to determine, critical control points
- Recognise the importance of identifying critical (safe) limits
- Identify the importance and ways of monitoring controls/critical control points
- Identify the purpose of taking appropriate corrective action at critical control points
- State the importance of verification and review of the HACCP process
- State the importance of documentation and records needed to support HACCP

**Assessment** - A 30-minute multiple-choice examination. Pass mark 60%