

Level 4 Award in HACCP for Management (CODEX Principles)

Duration 5 days

Target Audience

This course is aimed at learners who are working at management level within food manufacturing and catering environments, quality assurance staff or members of the HACCP team. This qualification would also be useful for trainers, auditors, enforcers and other food safety professionals.

Course Description

The objective of the qualification is to provide learners with the knowledge needed to develop, implement and evaluate CODEX-based HACCP food safety procedures.

Learning Outcomes

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

- Explain the HACCP approach to food safety management procedures
- Interpret legislation relating to HACCP
- Describe the development requirements of the HACCP team
- Explain the importance of effective communication
- Explain the prerequisites for HACCP
- Describe the product production processes and intended use
- Describe the process of developing flow diagrams
- Describe methods to identify and control hazards and risks in the production process
- Explain how to determine critical control points, critical limits, monitoring and corrective actions
- Discuss the verification, validation and review of the HACCP system
- Explain documentation and record keeping procedures for HACCP

Assessment A written examination that must be completed within 2.5 hours. The examination consists of 2 sections. Learners must achieve 60% in each section to be awarded an overall pass.