

## RSPH Level 2 Award in Understanding HACCP

**Duration** – 1 Day

### **Target Audience**

This qualification 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.

### **Course Description**

The objective of the course is to cover the principles of HACCP requirements and for learners to develop an understanding of these. It is important that all personnel understand their roles and responsibilities in relation to the HACCP system. This qualification introduces the concept of HACCP and enables the learner to develop an understanding of all control, monitoring and corrective action procedures for which they may be directly responsible in order to ensure effective food safety.

### **Learning Outcomes**

Understand the purpose of HACCP, with reference to:

- Why HACCP was developed
- The importance of HACCP systems
- The meaning of terms used in the HACCP system

Understand prerequisites and principles of HACCP, with reference to:

- The prerequisite programmes that need to be in place before the HACCP plan is developed
- The process of developing a HACCP plan based on CODEX HACCP Principles

### **Assessment**

Multiple choice assessment, 20 questions, pass mark 70%

### **Certification/Accreditation - RSPH**