

RSPH Level 3 Award in Understanding How to Develop a HACCP Plan

Duration – 2 Days

Target Audience

It is recommended that candidates have knowledge of food hygiene and safety equivalent to that contained in the RSPH Level 3 Award in Supervising Food Safety & Hygiene. The possession of a Level 2 qualification in HACCP would be advantageous but is not essential.

Course Description

This Level 3 qualification covers the importance of prerequisite programmes, HACCP-based food safety management procedures, the preliminary processes and development of the HACCP plan using the 7 Codex principles. Holders of this qualification will have the appropriate knowledge and understanding to be an integral part of a HACCP team and to supervise the operation of a HACCP-based system in the work environment.

Learning Outcomes

At the end of the course, the candidate will understand:

- The importance of HACCP based food safety management procedures
- The preliminary processes for HACCP
- The role of the HACCP team member
- How a HACCP plan is developed using the Codex principles
- How HACCP plans are implemented, validated, verified, maintained and documented

Assessment

a one-hour multiple-choice examination consisting of 30 questions that is split into two parts.

Certification/Accreditation - RSPH