

RSPH Level 4 Award in Managing the HACCP System

Duration – 4 Days

Target Audience

This Level 4 qualification covers management of the development, validation, implementation, verification, review and maintenance of a HACCP based food safety management systems using the Codex principles. It is aimed at supervisors, managers and HACCP team leaders working within an appropriate food business.

Course Description

Learners will gain a thorough understanding of HACCP in order for them to lead a HACCP team and to manage the implementation of a HACCP-based system in the work environment.

Learning Outcomes

Following the training, the learner will be able to:

- Explain the HACCP approach to food safety procedures
- Review legislation relating to HACCP
- Explain the importance of management commitment
- Detail the prerequisite programmes for HACCP
- Develop the HACCP team
- Explain the importance of the product description including the end use of the product
- Explain how to produce and confirm process flow diagrams
- Explain the allocation of responsibilities and resources
- Explain the importance of effective communication
- Identify staff training needs

Assessment

Candidates will be assessed by a synoptic, 2-part examination; paper A will consist of ten, two-part questions, which have to be answered in 120 minutes; paper B will consist of 1 scenario (containing five questions) to be completed in 90 minutes.