

Highfield Level 3 Award in HACCP for Food Manufacturing (RQF)

INTRODUCTION

This qualification is aimed at those responsible for assisting in the development and maintenance of HACCP systems in a food manufacturing environment. Holders of this qualification will have the appropriate knowledge and understanding to be an integral part of a HACCP team and to supervise the implementation of a HACCP based system in the work environment.

DURATION

2 Days, 09.00 – 17.00 each day

WHO SHOULD ATTEND

This qualification is aimed at those responsible for assisting in the development and maintenance of HACCP systems in a food manufacturing environment.

PRIOR KNOWLEDGE

There are no prerequisites for this qualification, although it is recommended that learners already hold a Level 3 Award in Food Safety Manufacturing or equivalent, have knowledge of food safety hazards and their controls and have a minimum of Level 2 in literacy/English or equivalent.

RECOMMENDED READING

Codex Alimentarius. Codex Alimentarius Commission www.codexalimentarius.net

COURSE OBJECTIVES

The objective of this qualification is to provide learners with the knowledge necessary to be an integral part of a HACCP team in manufacturing and other related industries, for example those involved in distribution and storage. The qualification is primarily aimed at learners who are already working in food manufacturing with knowledge of food hazards and controls. However, it will also be of benefit to caterers and retailers.

COURSE CONTENT

- Introduction to HACCP
- Prerequisite programs
- Describing the product
- Intended use of products
- Process flow diagrams
- Hazard analysis
- Determining Critical limits
- HACCP Monitoring
- Corrective actions
- Verification and validation
- HACCP Documentation
- HACCP Review
- Determining Critical control Points

WHAT ARE THE BENEFITS?

On successful completion, delegates will have a good awareness of HACCP legislation and principles and will

- Understand the importance of HACCP based food safety management procedures
- Understand the preliminary processes for HACCP based procedures
- Understand how to develop and implement HACCP based food safety management procedures
- Understand how to verify HACCP based procedures

IN-HOUSE COURSES

Offering better value for money, they can be designed to closely match your specific requirements.

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STYLE OF DELIVERY AND COURSE LEADERS

Our course tutors have substantial experience in the understanding of HACCP and related legislation. They are qualified and experienced with extensive practical knowledge across a wide range of sectors in manufacturing, catering and retail.

CERTIFICATION

Delegates successfully completing the Highfield Level 3 Award in HACCP for Food Manufacturing (RQF) course and examination will be awarded a Highfield Qualifications certificate.

Qualification Number: 603/2231/7

The RQF is a qualification framework regulated by Ofqual. It is also suitable for delivery in Wales and is regulated by Qualifications Wales.

BOOKING AND COURSE FEES

The fee includes lunch and refreshments during the course. Please log on to our website www.iqms.co.uk and complete an on-line booking form advising payment details/purchase order number.

Fee: £625 +VAT