

## Highfield Level 4 Award in HACCP Management for Food Manufacturing (RQF)

### INTRODUCTION

This qualification is primarily aimed at senior supervisors/managers working within the food manufacturing industry, but will also be of benefit to those working in catering and retail. This Level 4 award covers the importance of Hazard Analysis and Critical Control Point (HACCP) based food safety management procedures, the management and implementation of HACCP based procedures, development of the procedures and the evaluation of the procedures.

### DURATION

5 Days, 09.00 – 17.15 each day

### WHO SHOULD ATTEND

The Highfield Level 4 Award in HACCP Management for Food Manufacturing (RQF) is aimed at those delegates who are working at a management level in a manufacturing business, quality assurance staff or members of the HACCP team. It would also be useful for trainers, auditors, enforcers and other food safety professionals.

### PRIOR KNOWLEDGE

There are no prerequisites for this qualification, although it is recommended that learners already hold a Level 4 Award in Food Safety qualification and/or a Level 3 HACCP qualification or before undertaking this qualification. Consultation between the learner and trainer may be required to ensure that the level of microbiology knowledge and other food safety matters is sufficient to undertake this qualification.

It is also recommended that learners have a minimum of Level 2 in literacy/English or equivalent.

### RECOMMENDED READING

Codex Alimentarius. Codex Alimentarius Commission [www.codexalimentarius.net](http://www.codexalimentarius.net)

### COURSE OBJECTIVES

The objective of the qualification is to give delegates the skills to lead in the development and implementation of a HACCP system, to critically evaluate HACCP plans and to understand the importance of having an effective HACCP system in place.

### COURSE CONTENT

- |                                |                           |                   |
|--------------------------------|---------------------------|-------------------|
| • HACCP and Legislation        | • Critical Control Points | • The HACCP Team  |
| • Preparing for HACCP          | • Critical Limits         | • Codex steps     |
| • Pre-requisite Programmes     | • Monitoring              | • Hazard Analysis |
| • The 7 Codex HACCP Principles | • Corrective Action       | • Implementation  |
| • Maintaining HACCP            | • Documentation           | • Verification    |

### 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
- How to manage the implementation of HACCP based food safety management procedures
- How to develop and evaluate HACCP based food safety management procedures

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### **IN-HOUSE COURSES**

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

### **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 4 Award in HACCP Management for Food Manufacturing (RQF) course and examination will be awarded a Highfield Qualifications certificate. *Qualification Number: 600/4918/2*

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](http://www.iqms.co.uk) and complete an on-line booking form advising payment details/purchase order number.

**Fee: £1,395 +VAT**