

HACCP for manufacturing

Level 3 award

Overview

- The market-leading level 3 HACCP for food manufacturing qualification
- Written by respected food safety author Richard Sprenger
- Supported by leading training materials
- Great for those requiring regulated food safety qualifications for their staff

The Highfield Level 3 Award in HACCP for Food Manufacturing (RQF) has been created for those responsible for assisting in the development and maintenance of HACCP systems in a food manufacturing environment.

Designed to give learners the knowledge needed to be an integral part of a HACCP team in food manufacturing and other related industries, e.g., distribution and storage, the qualification is ideal for learners already working in food manufacturing with knowledge of food hazards and controls, and is regarded by the Food Standards Agency as being important to maintaining good practice in the production of safe food.

Topics include:

- Understanding the importance of HACCP-based food safety management procedures
- The preliminary processes for HACCP-based procedures in catering
- The hazards and controls at every step in the catering operation
- How to implement HACCP-based food safety
- How to verify HACCP based procedures

How is the qualification assessed?

This qualification is assessed by multiple-choice examination, externally set and marked by Highfield Qualifications. The multiple-choice examination contains 30 questions. Successful learners will have to demonstrate knowledge across the unit content and correctly answer 18 questions or more to achieve a pass and 24 questions to achieve a distinction. This qualification is graded pass/distinction/fail.

How long will it take me to achieve this qualification?

This qualification is usually achieved by taking a 2 day classroom-based course. This course is normally run in the workplace for small groups of learners.



Key Information:

3 Level: 3 Accredited

Calendar icon Duration: 2 Days

Laptop icon Format / Delivery: Classroom based Multi choice exam

£ symbol icon Price on enquiry

Network icon Contextualisation Available: Yes

Entry Requirements:

Recommended that learners already hold a Level 3 Award in Food Safety Manufacturing or equivalent, have knowledge of food safety hazards and their controls

Relevant to:

Those responsible for assisting in the development and maintenance of HACCP systems in a food manufacturing environment.

