

LEVEL 2 HACCP TRAINING

CERTIFICATE IN THE FUNDAMENTALS OF HACCP

A One Day Course

Course Outline

For

This HACCP training is for all persons employed in food and food related businesses who need to have an understanding of HACCP. It is particularly useful for those involved in the implementation and management of HACCP systems.

Purpose

To provide an understanding of HACCP principles and the ability to apply these principles in food and food related businesses.

Awarding Body

The Royal Society for Public Health

Content

An introduction to HACCP and its development (includes legal requirements for hazard analysis)

- HACCP principles and terminology
- Applying HACCP principles and implementing HACCP systems
- Practical session - HACCP case study
- Review

Where in-company courses are held, the HACCP case study for the practical session is based on the company's own products and processes.

Duration

The course is run over a minimum of one day. In-company courses can be extended to enable a more detailed analysis of products and processes to be carried out.

Training Methods

The course is highly participative and includes tutor led discussion and work groups.

Examination

The course concludes with a 30 minute multiple choice examination; successful candidates are awarded the Royal Society for Public Health Certificate in the Fundamentals of HACCP.

FOOD QUALITY SERVICES