

INTERMEDIATE HACCP TRAINING

THE LEVEL 3 AWARD IN HACCP **FOR FOOD MANUFACTURING**

A Three Day Course

Course Outline

For

HACCP team leaders and team members involved in the implementation and maintenance of HACCP systems.

Purpose

To provide course members with a knowledge and understanding of HACCP principles and how these are applied to control food safety.

Awarding Body

The Royal Society for Public Health

Content

- The importance of food safety
- European and U.K. legal requirements for HACCP
- Codex Alimentarius and the principles of HACCP
- Prerequisite systems
- Planning and preparing for HACCP
- The stages for the practical application of HACCP in food businesses
- HACCP case study - group practical exercise and presentation
- HACCP records and documentation
- Implementing HACCP
- Verifying and validating HACCP systems
- Maintaining HACCP systems
- HACCP reviews
- The benefits of HACCP
- Examination

Recommended Prior Learning

It is recommended that course members have a knowledge of food hygiene that is equivalent to a Level 3 (Intermediate) food safety qualification. A basic knowledge of HACCP principles would also be an advantage.

Qualifications

Candidates who successfully complete the two hour multiple choice course examination are awarded the Royal Society for Public Health Level 3 Award in HACCP for Food Manufacturing. (formally the RIPH Intermediate Certificate in Applied HACCP Principles).

Materials

Comprehensive course material is provided for each course member.

Course Schedule

The course is arranged to meet the needs of the client, it is normally run over three consecutive days with the examination at the end of the third day.

FOOD QUALITY SERVICES