

HABC Level 3 Award in HACCP Training (Hazard Analysis & Critical Control Points)

Course Introduction

The qualification is suitable for those owning/managing smaller food businesses to give them the underpinning knowledge to develop a HACCP study. The qualification is intended predominantly for learners already working in manufacturing, with a sound knowledge of food safety hazards and controls. It covers the importance of a business having HACCP-based food safety management procedures in place, the processes involved such as prerequisites, process flow diagrams and determining critical control points, as well as how to draw all this information together in order to develop and implement HACCP-based food safety management procedures in a business.

Course Topics

- Importance of HACCP based food safety management system
- Requirement for the development of HACCP
- Prerequisite programmes
- Characteristics of food
- Benefits and constraints of flow diagrams
- Hazard identification and controls
- Food safety critical limits and controls
- Monitoring procedures
- Corrective actions
- Documentation including verification and review procedures

Course Benefits

The Level 3 Award in HACCP for Food Manufacturing is aimed at those responsible for assisting in the development and maintenance of the HACCP systems. Holders of the qualification will have the knowledge necessary to be an integral part of a HACCP team in the manufacturing and other related industries, for example, those involved with the distribution and storage.

The awarding body Highfield issue all certificates via PDF format. This will be emailed to the course booking contact on successful completion of the course, once received from Highfield.

Assessment Method

Multiple Choice Examination

Qualification Expiry

Lifelong