



Level 2 Foundation Certificate in HACCP (Hazard Analysis and Critical Control Point)

Who should attend?

This qualification is for Food Operatives who need to Support Safety Management and Employees within the food Industry.

Course Aims & Objectives

The Level 2 Foundation Certificate in HACCP is aimed at those working in the food industry as food handlers.

The objective of the qualification is to introduce HACCP, and also support those who are, or will be part of a HACCP (hazard analysis and critical control points) team.

Course Outline

Learning Outcomes	Assessment Criteria
<i>The learner will</i>	<i>The learner can</i>
1. Know the procedures required to develop Food Safety Management systems based on HACCP principles	1.1 Recognise the role of the food handler in implementing a Food Safety Management System based on HACCP principles 1.2 Outline the need for prerequisite programmes 1.3 Identify common prerequisite programmes 1.4 Recognise steps required to develop HACCP based food safety systems
2. Know how to develop food Safety Management systems based on HACCP principles	2.1 Identify the purpose of identifying hazards at each step in a food process 2.2 Identify the importance of, and methods which can be used to determine specific controls at steps in the process 2.3 Recognise the importance of identifying critical (safe) limits 2.4 Identify the importance of monitoring controls 2.5 Identify ways of monitoring controls 2.6 Identify the purpose of taking appropriate corrective action 2.7 State the importance of verification and review of HACCP based Food Safety Management Systems 2.8 State the importance of documentation and records needed to support HACCP based Food Safety Management Systems

Certification

Delegates are assessed by an examination paper consisting of 25 multiple-choice questions under examination conditions. Successful delegates will receive a CIEH Level 2 Foundation Certificate. It is recommended that this qualification is refreshed every 3 years.

Duration

1 Day

Location

We can offer courses on company premises for a maximum of 12 delegates or upcoming open courses in your local area.