

TRAIN4ACADEMY

Level 3 Award in Managing HACCP



Introduction

HACCP (Hazard Analysis Critical Control Point) is a proactive rather than a reactive food safety management system designed to ensure food remains safe at every stage of the process.

This course looks in depth at ways in which HACCP can be implemented and maintained effectively in a business following best practice, its benefits and the costs to consumers and to businesses should the standards not be met and maintained throughout each of the food processes.

Who it is for

This course is for those who have specific responsibilities in food manufacturing, retail or catering businesses for the management of HACCP. For example, this could be a manager or supervisor or owner of a restaurant or a specialist retail business such as a butcher handling ready-to-eat foods.

Course aim

The aim of this course is to give you an in-depth level of understanding and a good working knowledge of HACCP (Hazard Analysis Critical Control Point) which you will need in order to implement, manage and maintain an effective food safety management system in your business. This understanding will help ensure everyone works to the highest standards of food safety and hygiene whilst complying with the relevant food safety law.

Course content

This course is made up of 6 modules, which cover:

- **Module 1** – Food safety management and HACCP
- **Module 2** – Food safety hazards and their control
- **Module 3** – Prerequisite Programmes (PRPs)
- **Module 4** – Preliminary steps before development of the HACCP Plan
- **Module 5** – Steps 6 to 8 of the Codex twelve step logic sequence
- **Module 6** – Steps 9 to 12 of the Codex twelve step logic sequence

Course duration

The average time required to complete the learning is approximately **4 to 6 hours**, however the course is designed to go at the pace of the learner and can be completed in more time if needed.

Assessment

The online assessment for the course consists of **45 multiple choice** questions. In order to be successful, candidates must achieve a **75% pass mark (34 or above)** to obtain the certificate.

Certification

On successful completion of the assessment, the candidate will be able to print/save their certificate. In addition to this, an e.mail is sent to the candidate containing a link to the certificate. This is the simplest, most convenient way to achieve compliance. Also, a QR code has been added to the certificate, which can be scanned by a smartphone to establish the certificate's validity.

For further information relating to this or any of our online courses, contact:

Train4Academy Ltd

1st Floor
Phoenix House
Grovehill Road
Beverley
East Yorkshire
HU17 0JG
Tel: 01482 861040
Email: enquires@train4academy.co.uk
Website: www.train4academy.co.uk

