



Fact Sheet: HACCP

Qualification Number: 500/7612/7 Credit Value: 3

HABC Level 3 Award in HACCP for Food Manufacturing (QCF)

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 qualification is also 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.

How long will it take me to achieve this qualification?

This qualification is usually achieved by taking a 3 day course. However, it can also be achieved through a variety of other methods including blended and distance learning, as long as the recommended learning hours are completed.

How is the qualification assessed?

It is assessed through a 2 hour, 60-question multiple-choice examination. Learners must achieve 40 correct answers in order to pass, and they will receive a merit if a mark of 50 is achieved.

What next?

Individuals achieving this qualification will be able to progress to an HABC Level 4 Award in HACCP Management for Food Manufacturing (QCF).

Where can this course be taken?

Through any HABC approved training centre.

