



Level 3 Award in HACCP for Food Manufacturing Course Fact Sheet

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Level 3 Award in HACCP for Food Manufacturing

Course Aim

The aim of the course is to give your employees the underpinning knowledge and practical skills they need to be able to implement and manage an appropriate food safety management system based on Hazard Analysis with Critical Control Points (HACCP) principles.

Who Should Attend

This course is designed for managers and supervisors with responsibility for the development of a food safety management system based on the Codex principles of HACCP in a food manufacturing setting. These may include Food Safety, Quality Assurance, Technical, Hygiene and Training Managers.

This qualification may also be beneficial for those responsible for implementing, contributing or reviewing HACCP systems such as new and existing HACCP team members, CCP supervisors and HACCP auditors.

This course is ideal for employees who have already achieved a Level 2 Award in Food Safety in Manufacturing or Level 3 Award in Food Safety in Manufacturing but who require a more detailed knowledge of HACCP systems.

Course Length

Two days

Accredited By

This course is accredited by Highfield Qualifications and sits on the Regulated Qualifications Framework (RQF).

This course is also available as a non-accredited option.

Delivery Methods

- In-House
- Public Courses

The Content

- An introduction to food safety management and HACCP.
- The importance and benefits of HACCP.
- Food safety legislation, enforcement and penalties.
- The importance of effective prerequisite programmes and how to assess them.
- Preparing and planning for HACCP.
- Benefits of creating a HACCP team and its responsibilities.
- The seven principles of HACCP.
- How to create a flow diagram.
- The development of a HACCP system suitable for a food manufacturing environment.
- Hazard analysis methodology.
- The importance of identifying critical control points.
- The Codex CCP decision tree.
- Setting and achieving critical limits.
- Different types of monitoring procedures, frequency and information to include in a monitoring plan.
- Corrective action to be taken when monitoring indicates a loss of control.
- Reasons for verification, methods and frequency.
- How to ensure the food safety management system created is effectively implemented.
- Regularly communicating the importance of both the HACCP plan and individual responsibilities to the team.
- How to monitor and review the HACCP plan to ensure it is continuously effective.

Entry Requirements

It is recommended that candidates have achieved the Level 2 Award in Food Safety in Manufacturing as a minimum before attending this course. Candidates must also have an understanding of, and background in, a food manufacturing environment.

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It is also recommended that candidates have a minimum of Level 1 in Literacy/English or equivalent to undertake this qualification. Candidates should be aged 16 or above.

The Benefits

By attending the course, your employees will understand the comprehensive legal requirements relating to HACCP and food safety.

They will be able to assess the required good hygiene practices and controls essential to food safety which must be in place before implementing, managing and monitoring a HACCP system.

On returning to the workplace, your employees will be able to design and develop a structured HACCP plan for your business. They will be able to communicate their knowledge to other employees to ensure the plan is understood and actioned

You will be able to demonstrate compliance with legislation and prove due diligence through training records and certificates. In addition, you, your business, your employees and your customers will be protected.

OFQUAL Accredited Yes 603/2231/7

RQF Yes F/616/0943 (2 Credits)

Assessment Method

Assessment is by a multiple choice examination, where the candidate must answer at least 18 out of 30 questions correctly; 24 or more correct answer will achieve a distinction pass.

The examination will take one hour to complete and successful completion will result in a Highfield Level 3 Award in HACCP for Food Manufacturing certificate.

Rave Reviews

“I would describe the course as “pretty darn good!” A good level of information and a very good trainer. I feel that I will return to work as a more active member of our HACCP team.

James Wimbush

Weddel Swift Distribution Ltd

“I found the course thought provoking, interesting and engaging. I particularly enjoyed the sessions on the HACCP principles and process steps and decision trees.

Emma Nicholson

Nestle

What Is Included

- Training in a friendly and relaxed learning environment
- Envesca’s proven track record of fantastic results
- Knowledge and guidance from experienced time-served trainers
- Course book
- Envesca course folder
- All examination fees plus certification costs
- The protection of Envesca’s genuine “no risk” guarantee
- Excellent after care from a supportive team

Refresher Recommendation

It is recommended that all candidates who achieve the Level 3 Award in HACCP for Food Manufacturing refresh their qualification every three years.

Suggested Progression

On successful completion of this qualification, candidates may wish to continue their development by undertaking one of the following qualifications:

- Level 4 Award in Food Safety
- Level 4 Award in HACCP Management for Food Manufacturing

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