



**VERNER WHEELOCK
ASSOCIATES**

HACCP 'MAKING IT WORK'

Course summary

A 2-day course leading to the Level 3 Award in HACCP for Food Manufacturing.

This course provides managers and key supervisors with an excellent grounding in HACCP principles and methodology. They will gain the understanding and awareness necessary to design and implement an effective HACCP system. Ideally all HACCP team members should complete this course before commencing a HACCP study. This qualification is also suitable for those working in catering.

Entry Requirements

Participants should hold at least a Level 2 hygiene or food safety qualification and possess a good working knowledge of their industry sector.

Course Structure & Content

Section 1

- The Importance of Food Safety
- The Role and Benefits of HACCP
- Legal Obligations
- The Principles of HACCP
- The Practical Application of HACCP
- Designing the Plan (including group exercises)
- The Team Approach
- Hazard Analysis Methodology
- Identification of Critical Control Points
- Monitoring Procedures
- Implementation
- The Codex CCP Decision Tree

Section 2

- A short, work-based assignment to be completed prior to the course.

Section 3

- Presentation by participants of work-based assignments and group discussion
- Verification and maintenance of HACCP systems
- Management of HACCP systems

Assessment – RSPH/HABC Level 3 Award in HACCP for Food Manufacturing(also suitable for caterers)

- 90 minute examination consisting of 45 short answer questions (multiple choice).
- Successful candidates will achieve either a Pass or Distinction.
- The exam is taken at the end of Day 2.

Course fee

£560 + VAT

Your course fee includes: Course binder and notes

- Course binder and notes
- Lunch and refreshments
- Use of open learning materials
- Examination fee and certificate

Progression

Next level – HACCP 'Taking it Further' (RSPH Level 4 Award in HACCP Management)

Verner Wheelock Associates Ltd

4, Stable Courtyard, Broughton Hall Business Park, Skipton, North Yorkshire, BD23 3AE

Tel: + 44 (0) 1756 700802 Fax: + 44 (0) 1756 700807 Web: www.vwa.co.uk E-Mail: office@vwa.co.uk

BOOKING FORM

Course Title	HACCP 'MAKING IT WORK'			Code	HMIW
Venue	Skipton			Date(s)	
DELEGATE DETAILS					
Title		Forename		Surname	
Position					
Company					
Address					
				Postcode	
Telephone				Fax	
Email				Mobile	
Nature of business					
PAYMENT DETAILS					
(Bookings are made and accepted subject to the terms and conditions below)					
Total Payment <small>(Course Fee + VAT)</small>				Order No.	
Please Invoice for the attention of:					
Invoice Address					
				Postcode	
Shall we send an accommodation guide?	Yes	No		Do you require disabled access?	Yes No
Please specify dietary requirements					

Confirmation will be sent on receipt of this form and course information will follow approximately 2 weeks before the course.

The fee includes:

Course refreshments, lunches, course folders, where applicable exam fees, and open learning materials for use during the course. Overnight accommodation is **NOT** included unless specified.

Conditions of Booking:

Course fees are payable 14 days prior to the course.

Provisional bookings, valid for 5 working days, can be made by telephone or e-mail. Once the booking form has been received by Verner Wheelock Associates Ltd, you are liable for payment. If you are unable to attend you may substitute at any time but cancellations cannot normally be made. See separate Terms & Conditions.

I HAVE READ AND AGREE TO THE CONDITIONS OF BOOKING Please mark X

Authorised signature _____

Name (printed) _____

Position _____

Please note: It may be necessary, for reasons beyond our control, to alter the content, programme or course tutors.

FAX FORM TO +44(0) 1756 700807 E-MAIL FORM TO office@vwa.co.uk

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