

Level 2 HACCP

Course Summary

This one-day HACCP course leads to the RSPH Level 2 Award in Understanding HACCP. It provides the basics in understanding a HACCP-based food safety management system

Who should attend?

This course provides all food handlers, operatives and engineers with a good basic knowledge of HACCP theory and practical application.

It is suitable for those working in food manufacturing, catering or retailing as well as food packaging or distribution.

Entry Requirements

Participants should preferably hold at least a level one/two food safety qualification and have a good understanding of their industry.

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 (group exercises)
 - The Team Approach
 - Hazard Analysis Methodology
 - Identification of Critical Control Points
 - Monitoring Procedures
 - Corrective Action

Section 2

- Group exercises using relevant examples

Section 3

- Implementation
- The Codex CCP Decision Tree

Assessment

- RSPH Foundation Certificate in HACCP

Course Fee

Classroom: £375 or 2 for £650 + VAT

Remote: £335 + VAT

Your course fee includes:

- Course folder and notes
- Lunch and refreshments*
- RSPH exam fee and certificate

*Classroom courses only

Progression: RSPH Level 3 Award in Understanding How to Develop a HACCP Plan.

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