

# RSPH Level 2 HACCP Training

## Course Summary

This Level 2 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.

## Duration

1 day

## 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
  - ◆ Corrective Action

### Section 2:

- ◆ Group exercises using relevant examples

### Section 3: Evaluation and reporting of results

- ◆ Validation
- ◆ Implementation
- ◆ The CCP Decision Tree

## Course Delivery / Format

### Classroom:

Delivered face-to-face at our training centre in Skipton, North Yorkshire UK.

### Remote:

Delivered live and online so you'll require a computer and Internet connection

*Full details and login information will be provided before the start of the course.*

***In-house HACCP courses for food manufacturers are our speciality.***

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## 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 1 or level 2 food hygiene qualification and have a good understanding of their industry.

## Learning Outcomes

At the close of the course, delegates will have knowledge and understanding of facts, procedures and ideas in HACCP to be able to complete well-defined tasks and address straightforward problems. They will be able to interpret relevant information and ideas and will be aware of a range of information that is relevant to HACCP within a food environment.

## Qualification / Assessment

RSPH Level 2 Award in Understanding HACCP

- ◆ 45 minute examination consisting of 20 multiple choice questions
- ◆ The exam is taken at the end of the day

## Course Fee

*£415 + VAT or £800 + VAT (for 2 people)*

*All course fees are payable in advance*

Your course fee includes:

- ◆ Course binder and notes
- ◆ Lunch and refreshments\*
- ◆ RSPH Examination fee and certificate

*\*Classroom courses only*

## Progression:

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