

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.

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

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.

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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

£450 + VAT or £875 + VAT (for 2 people)

All course fees are payable in advance Your

course fee includes:

- ◆ Course binder and notes
- ◆ RSPH Examination fee and certificate

Progression:

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