

# RSPH Level 3 HACCP Training

## Course Summary

An RSPH Level 3 HACCP training course leading to the RSPH Level 3 Award in Understanding How to Develop a HACCP Plan.

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 or packaging.

## Duration

2 Days

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

### Section 2:

- ◆ Verification and maintenance of HACCP systems
- ◆ Management of HACCP systems

## 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?

Managers, key supervisors and HACCP team members in food manufacture, catering or packaging.

## 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.

## Learning Outcomes

Delegates achieving this qualification will have factual, procedural and theoretical knowledge and understanding of HACCP to complete tasks that, while well-defined, may be complex and non-routine. They will be able to interpret and evaluate relevant information and ideas, be aware of the nature of HACCP and of different perspectives or approaches within a food safety management system.

## Qualification / Assessment

RSPH Level 3 Award in Understanding how to Develop a HACCP Plan (also suitable for caterers)

- ◆ 60 minute examination consisting of 30 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

£745 + VAT

*All course fees are payable in advance*

### Your course fee includes:

- ◆ Course binder and notes
- ◆ Lunch and refreshments\*
- ◆ Use of open learning materials
- ◆ RSPH Examination fee and certificate

*\*Classroom courses only*

## Progression:

Level 4 Award in Managing the HACCP System