

RSPH Level 4 HACCP Training

Course Summary

Leads to the RSPH Level 4 Award in Managing the HACCP System.

This advanced course takes HACCP training to a new level and covers the longer term and management issues of HACCP which are essential for the effective functioning of the system.

Many of the major retailers now require their suppliers' managers and HACCP Team Leaders to hold an Advanced HACCP qualification. This Level 4 course ensures you meet these exacting standards.

Duration

4 Days

Course Structure & Content

Section 1:

- ◆ Benefits and Limitations of HACCP
- ◆ Current Status of HACCP
- ◆ Legislative Aspects of HACCP
- ◆ HACCP Internationally
- ◆ Pre-requisite Programmes
- ◆ Planning and Designing an Effective HACCP System

Section 2:

- ◆ Securing Commitment
- ◆ Establishing and Leading a HACCP Team
- ◆ Managing the HACCP Project
- ◆ Effective Implementation and Potential Barriers

Section 3:

- ◆ Validating the HACCP Plan
- ◆ Verifying the HACCP System
- ◆ Verification Methods
- ◆ Maintaining & Updating the System

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?

HACCP team leaders, technical managers, consultants and enforcers with a Level 3 HACCP qualification or equivalent.

Entry Requirements

Participants should ideally hold the RSPH Level 3 Award in Understanding how to Develop a HACCP Plan, or an equivalent qualification, and possess a good working knowledge of their industry sector before embarking on this Advanced HACCP training course.

Learning Outcomes

This course gives you the knowledge to be able to explain the importance of HACCP systems and prerequisite programmes, review relevant legislation and evaluate product descriptions. You will also be able to plan and design an effective HACCP system and establish and lead a HACCP team. You will understand how to successfully implement and manage HACCP programmes and validate, verify and maintain them, overcoming any barriers.

Qualification / Assessment

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The examination is normally taken approximately 2 weeks after the end of the course at Verner Wheelock's training centre. It comprises two written papers:

- ◆ Paper A will consist of 10 questions to be answered in 2 hours.
- ◆ Paper B will consist of 5 questions based on given scenarios, to be completed in 1 hour

Course Fee

£1,295 + VAT

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*