

## Level 2 Award in Understanding 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: £395 or 2 for £700 + VAT**

**Remote: £350 + VAT**

*Course fees are payable in advance*

### 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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