

## Level 3 Award in Understanding how to Develop a HACCP Plan

### Course summary

A 2-day course leading to the RSPH Level 3 Award in HACCP for Food Manufacturing.

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.

### 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.

### 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
- Implementation
- The Codex CCP Decision Tree

#### Section 2

- A short, work-based assignment to be completed prior to the course.

#### Section 3

- Presentation by participants of work-based assignments and group discussion
- Verification and maintenance of HACCP systems
- Management of HACCP systems

### Assessment

A multiple choice exam is taken at the end of Day 2

### Course Fee

£680 + VAT

### Your course fee includes:

- Course binder and notes
- Lunch and refreshments
- RSPH examination fee and certificate

**Progression:** Level 4 Award in Managing the HACCP System

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