



Level 2 HACCP for Manufacturing– Training Course

Highfield Awarding Body for Compliance Accredited Course - UK

COURSE OVERVIEW:

The Level 2 HACCP for Manufacturing is aimed at food handlers. The course is intended for candidates already working in food manufacturing and those who are preparing to work in the industry.

The course will be especially useful for those involved in maintaining HACCP in a manufacturing environment, and for those who are or will be part of a HACCP team.

COURSE ASSESSMENT:

This qualification is assessed through a 30-question multiple-choice question examination. The duration of the examination is 1 hour.

Successful learners must achieve a score of at least 20 out of 30.

Following the assessment, a list of results will be provided to the Centre Contacts stating whether learners have passed or failed. Certificates for successful learners will be dispatched for distribution by the Centre Contacts.

COURSE CONTENTS

- Principles of HACCP
- Food Safety Management
- Implementation of HACCP
- Hazards and Controls
- Critical Control Points, Critical Limits and Target Levels
- Monitoring
- Corrective Actions
- Verification
- HACCP Documentation

COURSE DURATION: 3 Days

TRAINING HOURS: 15 hrs

MINIMUM NO. OF TRAINEES: 15

LANGUAGE: English

Course Prerequisites:

- *There are no prerequisites for this qualification, although learners should have a sound knowledge of food safety hazards and their controls.*
- *It is advised that learners hold a Level 2 Award in Food Safety or equivalent.*

COURSE DURATION

3 Days 15 Hours

