

LEVEL 3 AWARD IN HACCP FOR FOOD MANUFACTURING

Certificated by the Chartered Institute of Environmental Health



- Gain the practical skills necessary to implement a HACCP plan in your workplace
- Develop, monitor and evaluate HACCP-based systems
- Participate in the implementation and maintenance of food safety management systems

SYLLABUS

- Food Safety Management
 - Define the term hazard as it relates to food
 - Describe the nature and variety of food hazards and the implication of failing to control them
 - Benefits of an organised food hazard identification system
 - Legal requirements for food safety management procedures based on the principles of HACCP
- Preliminary Procedures
 - Describe the policies and standards for HACCP
 - Explain the requirements and skills of a HACCP team
 - Describe the product and its use, at-risk consumer groups and the scope of potential hazards
 - Produce a suitable process flow diagram
 - Importance of on-site confirmation of the process flow diagram
- Develop a HACCP-based Procedure
 - Detail techniques involved in planning, analyzing and documenting a HACCP plan
 - Identify food hazards, their significance and location within the process
 - Identify points where control is critical and define and differentiate between control points and critical control points
 - Establish critical limits and tolerances for each CCP
 - Identify methods of implementing and communicating the HACCP system within the workplace
- Monitor HACCP Procedures
 - Determine suitable control measure and monitoring procedures
 - Establish essential monitoring procedures at each CCP
 - Determine the nature of, and limits for any corrective action
- Evaluate HACCP Procedures
 - Devise suitable documentation
 - Establish procedures for verification to confirm the HACCP system is working correctly
 - Identify the review process

Who should attend?

Owners, Managers & Supervisors

Prerequisite

It is recommended that candidates have suitable food safety and manufacturing process knowledge, whilst possessing analytical and written skills commensurate with assessment by assignment

Duration

3 Days

Assessment Format

Certification is awarded upon successful completion of an assignment that requires the development of a HACCP Plan

Programme Delivery

Open Programme
See our [Open Programme Calendar](#)

In-House
On dates to suit your organisation

What's Next?

Upon completion of this programme, delegates may wish to continue on to:

[Level 4 Award in HACCP](#)

[Level 4 Award in Supervising Food Safety](#)



Further Information

For further details on this programme or to discuss whether it is suitable for your needs, please contact us on **0870 0660 328** or email training@careerstepsltd.co.uk

Level 3 Award in HACCP for Food Manufacturing Syllabus

A Food safety management

Candidates should understand the importance of HACCP-based food safety management procedures, appreciate the need for food businesses to take a proactive approach to analysing potential food hazards and be able to:

- i Define the term hazard as it relates to food.
- ii Describe the nature and variety of food hazards and the implications of failing to control them.
- iii State the benefits of an organised food hazard identification and control system.
- iv State the legal requirements for a food safety management procedure based on the Codex principles of HACCP.

B Preliminary procedures

Candidates should understand the preliminary processes for HACCP-based procedures and be able to:

- i Describe the policies, standards and prerequisites for HACCP.
- ii Explain the requirements and skills of a HACCP team.
- iii Describe the product including its intended use, at-risk consumer groups and the scope of potential hazards.
- iv Produce a suitable process flow diagram.
- v Explain the importance of on-site confirmation of the process flow diagram.

C The development of HACCP-based procedures

Candidates should understand how to develop a HACCP-based procedure and be able to:

- i Detail the techniques involved in planning, analysing and documenting a HACCP plan.
- ii Identify relevant food hazards, their significance and location within the process, and justifiable control measures.
- iii Identify points where control is critical and define and differentiate between control points and critical control points.
- iv Establish critical limits and tolerances/targets for each critical control point.
- v Identify methods of implementing and communicating the HACCP system in the workplace.

D Monitoring HACCP procedures

Candidates should understand how critical control points can be monitored and the actions that must be carried out if critical limits are not met and be able to:

- i Determine suitable control measures and monitoring procedures.
- ii Establish essential monitoring procedures at each critical control point.
- iii Determine the nature of, and limits for any corrective action.

E Evaluating HACCP procedures

Candidates should understand the need for accurate documentation and record keeping and be able to:

- i Devise suitable and appropriate documentation.
- ii Establish procedures for verification to confirm that the HACCP system is working effectively.
- iii Identify the need for review and state the circumstances under which review should be carried out.



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