

LEVEL 2 PRINCIPLES OF HACCP

CIEH ELEARNING

FACT SHEET

- Quick and Easy
- Flexible and Accessible
- Saves Time and Money
- Audited and Approved
- Accredited Option
- Bite-Size Sessions
- No Social Distancing



KEY DETAILS AT A GLANCE

Duration	2 - 3 hours
Audience	Anyone in a catering or manufacturing setting, where food is prepared, cooked and handled
Prerequisites	No prior knowledge needed
Certificated	Yes - CIEH Completion Certificate
Compatibility	Laptop/Desktop PC Internet Explorer 11 Microsoft Edge Google Chrome Mozilla Firefox Apple iMacs/Macbooks Safari Google Chrome Mozilla Firefox iPads Safari Google Chrome for Tablets Android/Windows based tablets Internet Explorer 11 Google Chrome for Tablets Mozilla Firefox Microsoft Edge

NOTE: Enabling JavaScript and a stable broadband connection are required.

ABOUT THE COURSE

It is a legal requirement for all food businesses to have an effective food safety management system in place.

This course provides you with the essential knowledge to help you to understand how to comply with the law. It will also help you to understand how to work safely and efficiently and what each crucial step of the HACCP implementation process entails.

The course is suitable for those working or preparing to work in food businesses where a food safety management system based on Codex Hazard Analysis and Critical Control Points (HACCP) principles is implemented.

AREAS COVERED

The modules of this short course include:

- Introduction to HACCP
- Preparation
- Implementation
- Recording and reviewing
- Applying a HACCP based system
- Consolidation and forms

ASSESSMENT AND CERTIFICATION

Candidates will be assessed by a series of multiple-choice questions upon the completion of each of the modules. Subject to satisfactory completion, candidates are given access to an electronic CIEH quality endorsed certificate of completion (in PDF format), which they are able to print.

WHAT NEXT?

If you'd like to purchase this eLearning course, call us on:

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