



Level 2 Award in HACCP for Manufacturing Course Fact Sheet

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Level 2 Award in HACCP for Food Manufacturing

Course Aim

The aim of this one day course is to ensure your employees understand the principles and purpose of Hazard Analysis with Critical Control Points (HACCP) and are able to apply it correctly in the workplace.

Who Should Attend

This course is suitable for anyone working in a food manufacturing environment. It will be particularly useful for those involved in the maintenance of HACCP in a manufacturing environment, and for those who are, or intend to become, members of a HACCP team.

This course is not for managers, supervisors or anyone responsible for managing food safety in the workplace; we recommend the Level 3 Award in HACCP for Food Manufacturing for these people.

Course Length

One day

Entry Requirements

There are no prerequisites for this qualification, although it is recommended that candidates already hold a Level 2 Award in Food Safety for Manufacturing certificate.

It is also recommended that candidates have a minimum of Level 1 in Literacy/English or equivalent to undertake this qualification. Candidates should be aged 16 or above.

Accredited By

This course is accredited by Highfield Qualifications and sits on the Regulated Qualifications Framework (RQF).

This course is also available as a non-accredited option.

The Content

- The role of the food handler in implementing HACCP.
- Food safety legislation and an introduction to HACCP.
- Types and sources of contamination.
- Introduction of effective prerequisite programmes.
- State the preliminary steps required to develop a HACCP based system.
- Identify the purpose of hazard analysis.
- The seven principles of HACCP as defined by CODEX.
- Implementation of a HACCP system and its benefits.
- Introduction to control measures and understanding critical control points and decision trees.
- Establishing, setting and achieving critical limits.
- Monitoring critical control points and appropriate corrective action at critical control points.
- Understanding verification and review of the HACCP process.
- The importance of documentation and records needed to support HACCP.

The Benefits

By attending the course, your employees will understand how a HACCP system is applied in the workplace and how it can help reduce the risk of food safety incidents.

On returning to the workplace, your employees will adopt the principles of HACCP and improve the food safety culture within your business and ensure that everyone is involved in managing the risks before problems arise.

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You will be able to demonstrate compliance with legislation and prove due diligence through training records and certificates. In addition, you, your business, your employees and your customers will be protected.

Assessment Method

Candidates will be assessed by a multiple choice examination, where they must answer at least 9 out of 15 questions correctly.

The examination will take 30 minutes to complete and successful completion will result in a Highfield Level 2 Award in HACCP for Food Manufacturing certificate.

OFQUAL Accredited Yes 603/2196/9

RQF Yes K/616/0693 (1 Credit)

What Is Included

- Training in a friendly and relaxed learning environment
- Envesca's proven track record of fantastic results
- Knowledge and guidance from experienced time-served trainers
- Course book
- All examination fees plus certification costs
- The protection of Envesca's genuine "no risk" guarantee
- Excellent after care from a supportive team

Delivery Methods

- In-House

Rave Reviews

"I thought the course was informative and helpful. I found the question and answer session really helpful and enjoyed learning what HACCP was all about. I would definitely recommend Envesca, a very professional company."

Victoria James

Howard Tenens Ltd

"I found all aspects of this HACCP course beneficial for my business and I am now able to implement an effective HACCP plan on return to work. I would have no hesitation in recommending this course and Envesca to others."

Jonathan Butler

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Refresher Recommendation

It is recommended that all candidates who achieve the Level 2 Award in HACCP for Food Manufacturing refresh their qualification every three years.

Suggested Progression

On successful completion of this qualification, candidates may wish to continue their development by completing one of the following qualifications:

- Level 3 Award in HACCP for Food Manufacturing
- Level 3 Award in Food in Food Manufacturing

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