HABC – Level 2 Award in HACCP for Manufacturing

Introduction

The Level 2 Award in HACCP for Manufacturing is aimed at those working in a food manufacturing environment. 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

Learning Outcomes – The learner will

1. Candidates must be able to recognise and define common HACCP terms and state the principles of HACCP by being able to:
2. Candidates must recognise the need for a systematic approach for food safety management
3. Candidates must outline the stages involved in implementing HACCP
4. Identify common food hazards and controls
5. Explain the importance of identifying critical control points
6. Explain the process of monitoring
7. Describe the purpose of corrective action in HACCP
8. Outline the importance of verifying, reviewing and documenting HACCP systems in a manufacturing environment
9. Describe the documentation and records needed to support a HACCP

Duration: 1 Day Course
(Followed by assessment – Multiple Choice)

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Assessment Criteria – The learner can

- Define the terms: HACCP, food safety management systems, safe food, prerequisites, HACCP team, flow diagram, hazard, hazard analysis, control measure, risk, critical control point, critical limit, target level, monitoring, corrective action, verification and review

- Identify raw ready-to-eat, raw to be cooked, high- and low-risk foods and be able to give examples of each

- Explain how the properties, sources and handling of food influence the types of hazard associated with it

- List the 7 principles of HACCP as defined by CODEX.

- Explain the importance of food safety and the requirement for effective food safety management procedures based on HACCP

- State the need for a systematic approach for food safety

- Outline the benefits of implementing HACCP systems including contributing to a 'due diligence' defence

- State the origins of HACCP

- State the legal requirement for HACCP including HACCP training

- Explain the importance of HACCP training and outline the role of employees regarding the implementation of HACCP and food safety management.

- Explain that the size and complexity of the food safety management system will vary dependent upon the manufacturing business it is to be implemented in

- State examples of food safety management systems used in manufacturing, to include Codex HACCP, HACCP based on specific hazards, process and product led studies

- Outline preliminary steps required prior to implementing HACCP in a manufacturing environment, including the '12 logical steps' to HACCP

- Explain the need for prerequisite programmes and provide examples of common pre requisite programmes in a manufacturing environment

- State the steps required to prepare the HACCP plan, including: scope and terms of reference, selection of HACCP team, sources of information, product or process description, grouping of products, intended use, development and confirmation of flow diagrams