

Highfield Award in HACCP for Food Manufacturing Level 3

In a nutshell

Designed to give learners the knowledge needed to be an integral part of a HACCP team in food manufacturing and other related industries, e.g., distribution and storage, the qualification is ideal for learners already working in food manufacturing with knowledge of food hazards and controls, and is regarded by the Food Standards Agency as being important to maintaining good practice in the production of safe food.

This course is for...

For those responsible for assisting in the development and maintenance of HACCP systems in a food manufacturing environment.

Course content

The topics on this 13-hour qualification cover a wide range of skills, knowledge and understanding:

- Understanding the importance of HACCP-based food safety management procedures
- The preliminary processes for HACCP-based procedures in catering
- The hazards and controls at every step in the catering operation
- How to implement HACCP-based food safety
- How to verify HACCP based procedures

Entry Requirements

There are no prerequisites for this qualification, although it is recommended that learners already hold a Level 3 Award in Food Safety Manufacturing or equivalent.

Additional information



COURSE INFORMATION LEAFLET

This qualification is delivered on an employer's site for a group of their employees, not on campus for individuals to attend. Delivery dates are agreed in advance with the employer.

This is a two day course. A formal quote can be issued once we understand your training need but as a guide, we charge £950 (includes all training, feedback and marking) plus additional awarding body fees (circa £32 per learner).

Apply online at www.coleggwent.ac.uk

studentrecruitment@coleggwent.ac.uk | 01495 333777 (Croesawn alwadau yn Gymraeg)

