

## Level 2 Award in HACCP for Catering

### Who should attend?

This qualification is aimed at individuals working in a food manufacturing environment 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

Individuals achieving this qualification will be able to progress to a Level 3 Award in Supervising HACCP for Catering and a Level 4 International Award in Managing HACCP for Catering.

### Subjects Covered

This qualification covers the principles of HACCP including the need for a food safety management system to be in place, identifying critical control points and critical limits as well as the processes of monitoring, verification and implementing corrective actions.

HACCP is regarded by the Food Standards Agency as being important to maintaining good practice in the production of safe food.

The HABC Level 2 Award in HACCP for Catering is a National Award written and accredited by HABC.

This qualification is not a regulated QCF qualification; however, it could be used as prior knowledge to enrol onto a QCF qualification in the future.

### Duration

1 Day

### Assessment

A one-hour, 30-question multiple-choice examination. Learners must achieve at least 20 correct answers to pass

