

Level 3 Award in Supervising HACCP for Catering

Who should attend?

The Level 3 Award in Supervising HACCP for Catering is a qualification aimed at those responsible for assisting in the development and maintenance of HACCP systems. It is suitable for those owning/managing smaller food businesses to give them the underpinning knowledge to implement an appropriate food safety management system based on HACCP principles

It is intended predominantly for candidates already working in catering, with a sound knowledge of food safety, hazards and controls.

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

Subjects Covered

This qualification covers the importance of a business having HACCP-based food safety management procedures in place and the processes involved such as prerequisites, process flow diagrams and determining critical control points. It also covers how to develop and implement HACCP-based food safety management procedures in a catering business and how this will vary from business to business.

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

Duration

2 Day

Assessment

A two-hour, 60-question multiple-choice examination. Learners must achieve 40 correct answers to pass, and they will receive a merit if a mark of 50 is achieved.