

Level 2 Award in HACCP for Catering

Who should attend?

This qualification is aimed at individuals working in a small/medium sized business as a practical caterer and those who need to be part of the businesses' HACCP Team. Ideally all candidates will have a current Level 2 Food Safety in Catering certificate and will be aware of HACCP.

The qualification is intended for those already working in a catering team and for those who need more detailed information in order to implement a HACCP plan in their business.

Individuals achieving this qualification will be able to progress to Highfield Level 3 Award in HACCP for Catering (RQF), Highfield Level 3 Award in HACCP for Food Manufacturing (RQF) or Highfield Level 3 Award in Food Safety in Manufacturing (RQF).

Subjects Covered

- The procedures required to develop a food safety management system and how to implement it in practice.
- Identification of the 7 HACCP principles and how they apply to your business.
- The identification of food safety hazards at every step of the catering process and the required controls.
- The importance of Food Safety and the relevance of HACCP to all food businesses.
- The consequences of non-compliance.

Duration

1 Day 7 Hours with 6 being recommended as guided learning hours.

Assessment

Photographic ID must be provided – passport, driving licence, student ID etc.

The assessment is a multiple choice examination. Learners must answer at least 9 out of the 15 questions correctly to pass.