

## **Level 3 Award in HACCP for Caterers (RQF)**

### **Who should attend?**

The Level 3 Award in HACCP for Caterers (RQF) has been developed to enable caterers to gain a better understanding of how the principles of HACCP can be simply applied to develop a relevant Food Safety Management System for their catering business. Ideally candidates should hold a current certificate of Food Safety equivalent to Level 2 or advanced.

Students who hold a Level 3 or Level 4 Food Safety qualification may wish to take this qualification to demonstrate continued professional development (CPD) and also as part of their management development portfolio. It would also act as a refresher for enforcement officers who inspect catering premises and have no involvement in practical catering.

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

### **Subjects Covered**

- The 12 HACCP steps (including the 7 principles)
- Pre-requisite procedures for HACCP implementation.
- Identification of hazards and controls at each catering step.
- Implement HACCP based food safety procedures.
- Verification of HACCP procedures.

The Law requires every catering outlet, regardless of size, to have a Food Safety Management System based on the Principles of HACCP. Staff must be trained on these procedures.

### **Duration**

1 Day – 7 Hours, all of which are recommended as guided learning hours.

### **Assessment**

Suitable photographic ID is necessary for this examination.

30 question multiple choice 60 minute examination. Pass mark is 60% (18/30). Learners can achieve a distinction if the pass mark exceeds 80% (24/30).

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