

# HACCP FOOD SAFETY (Level 3)



## Overview

This course is vital for all businesses involved in food production. EU legislation requires a documented food hygiene and safety management system to be in place based on Hazard Analysis and Critical Control Point (HACCP) principles. Designed to help staff comply with these requirements, this training provides a thorough understanding of how HACCP procedures can be applied to catering or manufacturing industries. Despite this, training can be adapted to suit different business types.

## Outline of Programme

- Introduction and explanation.
- Cover relevant policies, controls and standards.
- Full understanding of HACCP principles.
- Knowledge of food safety management tools.
- Examination.

## Assessment

We offer the HACCP Food Safety Level 3 training delivered over three full days. This Level 3 Award in HACCP in Catering is designed for proprietors, managers and supervisors of small and medium sized catering or manufacturing businesses. An assignment will take place at the end of the training to assess delegates knowledge.

## Cost

Our courses are competitively priced, and we aim to beat any equivalent training quote.

## Important Information

- The training venue should be quiet and undisturbed.

- Staff should not be expected to be on duty.
- Staff attending should remain for the entire length of the session.
- Flexible dates available.
- Please call to book a day that suits you.