

Who needs this qualification?

This qualification is designed for those working or preparing to work in food businesses where a food safety management system based on Codex Hazard Analysis and Critical Control Points (HACCP) principles are implemented. It provides essential knowledge on the development and application of HACCP-based food safety management systems.

How long will it take?

Delivery would typically be through a 1-day training course or 2 half-day training sessions (9 hours).

Course overview

Learners will build an understanding & the purpose of a HACCP system, identify the features and terminology of HACCP, and learn how a HACCP system is applied in the workplace. For a more detailed overview of the topics covered,

Class Size

12 trainees

Certificate validity

The Level 2 Award in Principles of HACCP is valid for a period of three years.

Assessment method

This qualification is assessed by MultiChoice Questions (MCQ) for theory and underpinning knowledge. To Awarded this qualification the Learner must achieve a percentage pass in the MCQ paper.