

Who needs this qualification?

This two-unit qualification provides essential knowledge on workplace and personal hygiene and product safety. It enables candidates to gain a sound understanding of Hazard Analysis and Critical Control Points (HACCP) based food safety management systems.

How long will it take?

Delivery would typically be through a 2-days training course (16 hours).

Course overview

Learners will build an understand how individuals can take personal responsibility for food safety, Understand the importance of keeping clean and hygienic, Understand how working areas are kept clean and hygienic, Understand the importance of keeping products safe, Know the purpose of a HACCP system, Identify the features and terminology of HACCP.

Class Size

12 Trainees

Certificate validity

The Level 2 Award in HACCP based Food Safety System in Manufacturing 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.