**HACCP**



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**Highfield Level 3 Award in HACCP for Food Manufacturing (RQF)**

This qualification is aimed at those responsible for assisting in the development and maintenance of HACCP systems in a food manufacturing environment.

The objective of the qualification is to provide learners with the knowledge necessary to be an integral part of a HACCP team in manufacturing and other related industries, for example those involved in distribution and storage. The qualification is aimed at learners who are already working in food manufacturing with knowledge of food hazards and controls.

**How long will it take me to achieve this qualification?**

The total qualification time (TQT) for this qualification is 15 hours, of which 13 hours are recommended as guided learning hours.

TQT is an estimate of the total number of hours it would take an average learner to achieve and demonstrate the necessary level of attainment to be awarded with a qualification, both under direct supervision (forming guided learning hours) and without supervision (all other time). TQT and GLH values are advisory and assigned to a qualification as guidance.

**How is the qualification assessed?**

This qualification is assessed by a 60 minute multiple-choice examination, where the learners must answer 18 out of 30 questions correctly to pass and 24 questions to achieve a distinction.

**What next?**

Individuals achieving this qualification can progress onto the:

• Highfield Level 4 Award in Food Safety Management in Manufacturing

• Highfield Level 4 Award in HACCP for Management (CODEX Principles)

**Where can this course be taken?**

Through any Highfield approved training centre.

Qualification Number: 603/2231/7 Credit Value: 2