

Highfield Level 3 International Award in HACCP for Catering

The 7 principles of HACCP are nothing new to the food industry. They have been a key part of food safety management since the 1960s. However, in many cases systems such as CODEX HACCP or ISO 22000 are great for food manufacturing, but miss the mark when it comes to caterers and retail.

The Qualification:

The Highfield International Level 3 Award in HACCP for Catering is designed specifically for food catering businesses. The objective of the qualification is to provide learners with knowledge to implement an appropriate food safety management system based on HACCP principles.

Who is it aimed at?

It is aimed at those responsible for assisting in the development and maintenance of HACCP (hazard analysis and critical control point) systems in a catering environment. It is suitable for learners who are already working in catering, who have knowledge of food safety, hazards and controls and also for those owning or managing smaller food businesses.

Key details at a glance:

Guided Learning Hours: 7 hours (1 day)

Assessment Method: Multiple-choice exam (pass mark 18 out of 30)

Delivery & Assessment Ratios: 1 tutor to 20 learners

Tutor Requirements: **Tutors should possess the following:**
level 4 food safety qualification
And any of the following:
level 3 award in HACCP qualification
registered with another awarding organisation to deliver level 3 HACCP qualifications
worked for at least 6 months as a HACCP consultant/auditor
qualified as an ISO 22000 auditor
responsible for implementing traditional HACCP/member of the HACCP team within a large food factory
or a
degree/DipHE or HNC/D in a related subject
Graduate Diploma in Food Science and Technology of the Institute of Food Science and Technology advanced HACCP diploma, or above
And should hold:
a minimum of a level 3 teaching qualification
Or
proof of at least 30 formal hours of training in any subject

Tutor Resources: Intermediate HACCP (Level 3), Wallace, Carole A. Highfield Products
Level 3 HACCP Training Presentation, Sprenger, Richard A. Highfield Products

If you'd like more information on this qualification, contact us on **009714 449 4042**
or email customerservices@highfieldinternational.com

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