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Highfield Level 4 International Award in HACCP Management 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.

Who is this qualification for?

This qualification has been designed for those working at a management level in a catering or retail business or are members of the HACCP team. It would also be useful for trainers, auditors, enforcers and other food safety professionals involved in catering or retailing operations.

What are the entry requirements?

It is strongly recommended that learners already hold a Level 4 Award in Food Safety qualification and/or a Level 3 HACCP qualification before undertaking this qualification. Pre-course work consultation between the learner and the trainer may be required to ensure that the level of knowledge of microbiology and other food safety matters is sufficient to undertake this qualification.

What does the qualification cover?

It gives learners the skills to assist in the implementation of a HACCP system, to critically evaluate HACCP plans and to understand the importance of having an effective HACCP system in place in a catering business.

Why a Highfield qualification?

Highfield is the leading provider of regulated compliance qualifications in the UK, certifying over 350,000 learners a year.

Highfield is also one of the largest awarding organisations in Middle East Asia, with a head office in Dubai.

We're extremely proud to be a Highfield approved centre and offer you international qualifications that will enhance your career prospects.

Insert Course Duration

Course Dates

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