



HACCP AWARENESS

Examination Body: CPD certificated

Level: Introductory

Trainer Details: RSPH approved trainer

Designed for: All workers in food industry who require a basic knowledge of HACCP principles

Pre-requisites: None

Course duration: 2 – 3 Hours

Course content:

What is HACCP

Origins of HACCP

Principles of HACCP

Benefits of HACCP

Legal obligations

How a HACCP system is developed

Implementing HACCP

NOTE – This course can be tailored to your specific HACCP system

COST

In-house: Course fee £275:00 + VAT for up to 10 candidates.

CPD certificate awarded to attendees





Advanced Food Safety
LIMITED
INTERNATIONAL FOOD SAFETY CONSULTANTS AND TRAINERS

Training Course Information & Cost



Foundation (Level 2) HACCP

Examination Body: CPD certificated

Level: 2

Trainer Details: RSPH approved trainer

Designed for: Designed for all persons employed in the food and food related businesses who need to have an understanding of HACCP. Suitable for HACCP Team members, Supervisors and CCP monitors

Pre-requisites: None.

Course duration: 1 day

Course content:

History of the development of HACCP
Legislation
The seven principles of HACCP
The HACCP Team
Pre-requisites of HACCP.
Developing a HACCP system
Identifying hazards and control measures
Determine the critical control points
Establishing critical limits and monitoring procedures
Establish corrective action
Implementation and maintenance of HACCP

Examination details:

Allsafe Foundation HACCP
45 minutes for 30 multi-choice questions

COST:

In-house: Course fee £450:00 + VAT for a maximum of 15 candidates
+ exam fee per candidate
CPD certificate awarded to candidates on successfully passing the final examination



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Level 3 (Intermediate) Award in HACCP for Food Manufacturing

Examination Body: Royal Society for Public Health

Level: 3

Trainer Details: RSPH approved trainer

Designed for: HACCP Team Leaders, Managers and Supervisors in the food & related industries who require a good knowledge of HACCP principles, their application, management & control

Pre-requisites: Level 2 food hygiene, Foundation (Level 2) HACCP

Course duration: 2½ days

Course content:

- Introduction to HACCP
- Benefits of a HACCP system
- Legal requirements
- Principles of HACCP
- Pre-requisite programmes
- How to do a HACCP Study
- Hazard analysis
- CCP identification
- Critical limits
- Monitoring procedures
- Corrective action.
- Completion of the HACCP Chart
- Implementing the HACCP Plan
- Verification & Maintenance of the HACCP Plan
- HACCP audit

Examination details:

RSPH Level 3 Award in HACCP for Food Manufacturing
90 minute multi-choice (45 question) examination

COST

Open Courses: £295:00 + VAT per candidate

+ exam fee per candidate

Inclusive of comprehensive course notes

RSPH certificate awarded to candidates on successfully passing the final examination

In-house: Course fee £1200:00 + VAT for a maximum of 10 candidates

+ exam fee per candidate

Inclusive of comprehensive course notes

RSPH certificate awarded to candidates on successfully passing the final examination





Level 4 Award in HACCP Management for Food Manufacture

Examination Body: Royal Society for Public Health

Level: 4

Trainer Details: RSPH approved trainer

Designed for: This course is designed for HACCP Team Leaders, Technical and Quality managers, Consultants, Auditors and Enforcement Officers

Pre-requisites: Level 3 food safety, Level 3 HACCP

Course duration: 6 days (Including exams)

Course content:

- Background to HACCP
- International trade and legislation
- Pre-requisite programmes
- Preparing and planning for an effective HACCP system
- Leading the HACCP Team
- The 7 Codex HACCP Principles
- Application of the HACCP Principles
- Determine CCPs
- Critical limits
- Monitoring
- Corrective action
- Validation during design
- Effective Implementation
- Verification methods

Examination details:

RSPH Level 4 Award in HACCP Management for Food Manufacture
Paper consists of six questions from a choice of eight, which have to be answered in two hours
Paper two consists of a case study to be completed in 90 minutes.
All questions on both of the papers have to be answered

COST

Open Courses: £690:00 + VAT per candidate

+ exam fee per candidate

Inclusive of comprehensive course notes

RSPH certificate awarded to candidates on successfully passing the final examination

In-house:

Course fee £2700:00 + VAT for a Maximum of 10 candidates

+ exam fee per candidate

Inclusive of comprehensive course notes

RSPH certificate awarded to candidates on successfully passing the final examination

