Course Syllabus

Level 2 Award in
Introduction to HACCP Principles
(Food Safety Management Systems)
Safer HACCP Awareness (Level 2)

A. Introduction to HACCP

Candidates should understand the terms HACCP and Food Safety Management System (FSMS). They should be able to explain their meaning, use and legal implications for UK food businesses and catering workers including food handlers. Candidate must be able to:

Define the terms HACCP, Food Safety Management System (FSMS), hazard, risk and control in the context of food safety

Describe the nature and range of food safety hazards in a catering premises and the consequences for failing to control them

State the legal basis for all UK catering premises adopting a documented HACCP based Food Safety Management System, and the consequences of non-compliance with legislation

State the benefits of using a HACCP based Food Safety Management System

B. HACCP prerequisites

Candidates should understand the importance of prerequisites as foundations of an effective Food Safety Management System based on HACCP principles. They should also be aware of the role that prerequisites and HACCP play in determining the FSA premises star rating score. Candidate should be able to:

Explain the importance of HACCP prerequisites in the context of safe food production

List the most important HACCP prerequisites for UK food premises

State the importance of a team effort in developing a HACCP based food safety system

Describe how the use of appropriate food safety systems affects FSA premises ratings

C. The 7 principles of HACCP

Candidates should understand the 7 HACCP Principles and be able to explain their individual function and importance within a Food Safety Management System. They should be able to:

State the 7 HACCP principles and explain the function of each in the context of food safety systems

State the importance of considering the full range of possible hazards in system design

Describe the function and selection of control points and critical control points in the context of HACCP

Describe the function and selection of critical limits in the context of HACCP

Describe the function and selection of corrective actions in the context of HACCP

Explain the relevance and purpose of a process flow diagram in system design

Explain design considerations when designing a simple documented Food Safety Management System based on HACCP principles (HACCP system)

Describe the procedures involved in verifying that a HACCP based food safety system is functioning correctly

D. Suppliers, delivery and storage

Candidates should be aware of practical considerations involved in implementing the 7 HACCP principles during the selection of suppliers, supervising deliveries and providing appropriate storage conditions. They should be able to:

Identify steps within selection of suppliers, supervising deliveries and providing appropriate storage conditions where hazards can put food safety at risk

Explain the issues surrounding appropriate supplier selection in the context of HACCP

Describe appropriate delivery procedures and storage facilities as HACCP control points

Outline appropriate HACCP documentation for supplier selection, delivery and storage tasks

E. Preparation, cooking, hot-hold, cold-hold and reheating

Candidates should be aware of practical considerations involved in implementing the 7 HACCP principles during the food preparation, cooking and service phases of food production. They should be able to:

Identify steps within food preparation, cooking and service processes where hazards can put food safety at risk

Describe HACCP considerations and controls for a range of food preparation tasks including food handling, cooking, hot-hold, cold-hold and reheating

Outline appropriate HACCP system documentation for cooking, holding, and reheating of food

F. Cleaning and HACCP documentation

Candidates should be aware of practical considerations involved in implementing the 7 HACCP principles during cleaning and other prerequisite implementation, and be able to describe appropriate HACCP and Food Safety Management System documentation for use in monitoring, inspection, auditing and for due diligence purposes. They should be able to:

Explain the importance of cleaning in a successful Food Safety Management System based on HACCP principles

Outline a range of system documentation used in Food Safety Management Systems based on HACCP principles sufficient for monitoring, inspection, auditing and for due diligence purposes

Outline food handlers likely responsibilities in contributing to the upkeep of documentation required for an effective HACCP based Food Safety Management System

Accreditation

Level 2 Award in Introduction to HACCP Principles (Food Safety Management Systems)
QUALIFI Accredited Endorsed Level 2 Award AHH2SFG2016 (default online examination)
QUALIFI is a UK OFQUAL regulated Awarding Organisation.

For more information about this syllabus, accreditation, or examination options please contact The Responsible Officer for Awards & Examinations at The Safer Food Group (East GB Ltd).

The Safer Food Group
0800 612 6784
www.thesaferfoodgroup.com
info@thesaferfoodgroup.com
www.qualifi.net