

Level 3 Award in HACCP for Food Manufacturing

About the course

The need to adopt preventative strategies in the preparation of food to ensure its safety has increasingly become the focus of good practice and regulatory requirements. Current regulations require the owners of food businesses to conduct a hazard analysis of their food operations and to implement suitable and sufficient controls to eliminate or at least reduce the risks posed by identified hazards. A number of formal systems of hazard analysis exist e.g. Hazard Analysis Critical Control Point (HACCP) and Assured Safe Catering (ASC). While both these systems have merit they are not appropriate in every situation.

One of the main objectives of the *Level 3 Award in HACCP for Food Manufacturing* training programme is to assist food businesses to operate more safely and meet the requirements of current legislation by introducing and maintaining a rational and realistic system of analysis with basic steps and principles involved in a hazard analysis system but no matter how 'simple' the system or the operations it may cover it can only be effective if the personnel concerned:

- understand the principles
- have experience of the working production environment
- appreciate the need to develop realistic controls
- understand the importance of monitoring and periodic review

Among those who would benefit from this training programme are:

- Managers
- Supervisors
- Team leaders
- Trainers.

Participants should have a broad understanding of food hygiene safety issues in advance of attending this course. It is therefore strongly recommended that prospective delegates have previously successfully completed the Level 2 Food Safety Course and have a good working knowledge of a food production process.

The training time to cover the required syllabus areas must be at least 6 hours, typically covered in 1 day. The students undertake to complete an assignment producing a HACCP plan to show their understanding of the process. Full support is available from the tutor with previous agreement from the company coordinator as this is in addition to the hours included in the delivery of the programme.

Successful completion of the programme will enable delegates to:

- play an active part in the design of hazard analysis systems
- take responsibility for all, or elements of hazard analysis systems depending on the size, nature and complexity of the business
- manage the monitoring of controls and their periodic review
- assist in the formulation of more effective work practices
- identify the need for further advice and guidance in specialised food industry sectors or processes.

The cost of the programme includes:

- registration with either C.I.E.H. or R.S.P.H
- the cost of tutor delivering the course.
- all handout materials.
- Supporting delegates at their place of work, face to face, by phone or e-mail offering guidance in the compilation of the assignment this should be completed within 2 weeks of the course.
- Certification. After successful completion of the assignment the certificate will be awarded by the appropriate awarding organisation.

**For further details please contact Philip Wadsworth
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