

# HACCP in Practice

## A Level 3 Food Hygiene Qualification

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Food businesses are increasingly expected to have formal systems for managing food safety. The most commonly known is the HACCP system (Hazard Analysis Critical Control Points).

With more and more legal and customer/supplier oriented requirements many food business owners need to carefully consider their needs for information and training in this area. What is clear is that all food businesses need to use some or all of the principles of HACCP. The extent to which the HACCP technique needs to be fully applied is dependant on the complexity and risks of the food product in question.

This training programme has been designed for those working in the food industry who have identified the need to apply the HACCP system of food safety control to their particular business. The HACCP technique is most applicable to manufacturing processes and those food operations which have either a large scale dimension or, are comprised mainly of repetitive, consistent products. However the training programme will also be of use to many other food businesses which may be able to apply the HACCP principles to a greater or lesser extent.

The programme will normally be presented over a minimum of two days, and the trainee will be assessed on the ability to produce a HACCP plan. This plan will be of immediate value to the food business.

Successful completion of the programme will enable delegates to:

- u assemble a HACCP team
- u undertake a HACCP study
- u produce a HACCP plan

- u implement the plan and check its effectiveness
- u determine when the team might need specialist external assistance
- u evaluate existing HACCP plans from within the business
- u evaluate HACCP plans from a supplier or other third party.

Those who would benefit from the programme include:

- u owners and managers of food businesses
- u team leaders and supervisors
- u trainers.

Delegates on the programme will need to have an established and comprehensive understanding of food hygiene, as the main focus of the course will be the principles and system of HACCP rather than food hygiene controls themselves. The programme is therefore a natural follow up to either the CIEH Hazard Analysis Principles & Practice qualification or the CIEH Advanced Food Hygiene Certificate.



**Chartered  
Institute of  
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Health**

**Course Information**

# HACCP IN PRACTICE SYLLABUS

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## Aim

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The purpose of the HACCP in Practice programme is to enable food industry personnel to use the HACCP system to analyse their food business and systematically control the risks to food safety.

## Objectives

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On completion of the programme the trainee will:

- a) be familiar with the stages and common terms involved in HACCP.
- b) be able to:
  - (i) co-ordinate the work of the HACCP team
  - (ii) undertake a HACCP study and develop a HACCP plan
  - (iii) implement a HACCP plan and verify its effectiveness
  - (iv) evaluate the HACCP plans of other food businesses (e.g. food suppliers).
- c) understand the ways in which HACCP and Quality Management Systems such as ISO 9000 can be used to complement each other.