

Level 3 Award in HACCP in Catering

Candidate guidelines

You are asked to produce an assignment to demonstrate your knowledge of all the steps involved in preparing a food item or meal – from the purchase of the raw materials used to the point of sale or consumption by the consumer. The food item or meal must be clearly identified at the beginning of the assignment and supported by appropriate background information.

These guidelines are designed to help you to complete your assignment.

Criterion 1

Control of general food safety requirements

(10 marks)

Up to **10 marks** will be awarded for an assignment that briefly describes the general food safety requirements you would ensure were in place before implementing a HACCP-based food safety system.

Criterion 2

Product description, process and hazards

(20 marks)

Up to **5 marks** will be awarded for describing the food item or meal you have chosen for your assignment including its intended use, any at-risk consumer groups (if applicable) and the scope of potential hazards.

Up to **5 marks** will be awarded for identifying the steps involved in producing the food item or meal.

Up to **10 marks** will be awarded for describing the potential food hazards at each of the steps identified above.

Criterion 3

Implementing procedures based on Codex HACCP principles

(30 marks)

Up to **10 marks** will be awarded for identifying practical control measures for each hazard identified above.

Up to **10 marks** will be awarded for identifying where control is critical and describing suitable limits for each critical control point.

Up to **10 marks** will be awarded for describing appropriate monitoring procedures and corrective actions for each critical control point described above.

Criterion 4

Food safety management tools

(40 marks)

Up to **10 marks** will be awarded for identifying checks you would make before opening for service.

Up to **5 marks** will be awarded for identifying checks that you would complete at the end of the day.

Up to **10 marks** will be awarded for describing why it is important to have a documented food safety management system and listing appropriate documentation and records that might be used to demonstrate effective control.

Up to **5 marks** will be awarded for describing how you would verify that your HACCP-based system is working effectively.

Up to **5 marks** will be awarded for identifying the need for review and stating the circumstances under which review should be carried out.

Up to **5 marks** will be awarded for describing how you would communicate the information recorded in a HACCP-based system to fellow food handlers.



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