

Level 3 Award in HACCP for Food Manufacturing

Candidate guidelines

You are asked to produce an assignment to demonstrate your knowledge of, and practical ability to complete, a comprehensive HACCP plan for a complete food process with which you are familiar. Your HACCP plan must identify an entire process of food manufacture, whilst food is under the control of the business concerned, and be based on the Codex principles of HACCP.

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

Criterion 1

Process/flow diagram/hazards

(30 marks)

Up to **5 marks** will be awarded for an assignment that:

- describes the process through which the manufactured product passes
- identifies the intended end use of the product
- identifies if there are any customer groups that may be particularly at risk (for example, young children)
- details the full scope of potential food hazards associated with the production process.

Up to **15 marks** will be awarded for a clear flow diagram indicating all key stages of the production process. You do not need to produce a complex flow diagram, but make sure that you identify the main steps within the production process.

Up to **10 marks** will be awarded for the presentation of a comprehensive range of potential food hazards within the production process and the identification of the steps at which these individual food hazards occur.

Criterion 2

Control measures/critical control points/limits

(30 marks)

Up to **10 marks** will be awarded for the presentation and justification of a comprehensive range of control measures for the full range of potential food hazards identified in criterion 1. The control measures you select should be proportionate to the relative significance of the food hazards you identify.

Up to **10 marks** will be awarded for the correct identification of all critical control points in the production process.

Up to **10 marks** will be awarded for the setting of suitable and measurable limits and targets for all critical control points identified. You should also indicate the tolerances that are appropriate to each target set (e.g. +/- 2°C).

Criterion 3

Monitoring/ corrective action

(20 marks)

Up to **10 marks** will be awarded for a description of, and rationale for, a suitable selection of monitoring procedures that will give evidence of effective food hazard control within the production process. You should also identify limits for selected monitoring procedures beyond which corrective actions must be employed.

Up to **10 marks** will be awarded for the identification of a range of suitable corrective actions, when monitoring has indicated loss of control in the production process, and limits for such corrective actions.

Criterion 4

Documentation/verification/review

(20 marks)

Up to **10 marks** will be awarded for a description of appropriate documentation and records both to support the HACCP plan and to assist in ensuring effective control of the production process.

Up to **5 marks** will be awarded for the selection and description of appropriate methods of verification to confirm the HACCP system is working effectively. You should also identify both process and product verification procedures.

Up to **5 marks** will be awarded for the identification and description of circumstances that would prompt a HACCP plan review.



Chartered
Institute of
Environmental
Health

Customer Services

Chartered Institute of Environmental Health
Chadwick Court, 15 Hatfields, London SE1 8DJ

Telephone 020 7827 5800 (Option 1)

Email customerservices@cieh.org **Web** www.cieh.org/training