



# CIEH Level 3 Award in HACCP for Food Manufacturing

Based on a one-day training programme, this qualification is designed to ensure candidates develop the required knowledge and practical skills to implement a HACCP plan in their workplace. Candidates are assessed by assignment that requires the development of a HACCP plan.

## Who needs this qualification?

Managers and supervisors of all food manufacturing businesses responsible for the development of a food safety management system based on the Codex principles of HACCP.

## Why is this training important?

Under EC regulation, food business operators are responsible for ensuring that adequate training in the application of HACCP principles is delivered to their relevant members of staff.

## Learning outcomes

- Understand the importance of HACCP-based food safety management procedures
- Appreciate the need for food businesses to take a proactive approach to analysing potential food hazards
- Identify the preliminary processes for HACCP-based procedures
- Develop a HACCP-based procedure

- Understand how critical control points can be monitored and the actions that must be carried out
- Understand the need for accurate documentation and record keeping
- Acquire the practical skills to implement a HACCP plan in a food manufacturing setting
- Understand national and European regulations

## Facts

### Duration

One-day programme

### Assessment

Assignment

### Ofqual Accredited

Yes

**Ofqual Qualification reference**  
500/6661/4

### Prerequisite

CIEH Level 2 Award in Food Safety or equivalent is strongly recommended. Candidates must also have an understanding and background in a food manufacturing setting.

### Suggested progression

CIEH Level 3 Award in Food Safety Supervision for Manufacturing and/or CIEH Level 4 Award in Food Safety Management for Manufacturing

## Course information

