

Food Safety

RSPH

ROYAL SOCIETY FOR PUBLIC HEALTH
VISION, VOICE AND PRACTICE

QUALIFICATION FACT SHEET: Level 3 Award in HACCP for Food Manufacturing

HACCP: What's it all about?

Cases of food poisoning are on the rise, and recent news stories about the failures of hygiene in food establishments reinforce the importance of a systematic approach to eliminating food safety hazards.

One way to tackle this problem is to introduce a food safety management system based on HACCP principles. HACCP (Hazard Analysis Critical Control Points) assesses each step in food manufacture for potential food safety hazards, and then introduces practices and procedures to eliminate or reduce the risk of these hazards occurring

HACCP can be applied in businesses of all sizes and, as of 1st January 2006, it became mandatory in all UK food handling operations. The wider benefit of adopting HACCP is an improved food safety culture that involves everyone and manages the risks before problems arise. Change is planned and managed, and provides the foundation for the 'continuous improvement' that is the common goal of many modern management systems.

Who is the qualification aimed at?

This qualification is primarily aimed at supervisors/junior managers working within the food manufacturing industry, but will also be of benefit to caterers and retailers.

What does it cover?

The aim of this qualification is to develop an understanding of HACCP-based food safety management. This qualification will equip with the appropriate knowledge and understanding to be an integral part of a HACCP team and to supervise the implementation of a HACCP-based system in the work environment. By the end of the course the holder will be able to:

- State the importance of HACCP-based food safety management systems
- Explain the preliminary processes for HACCP-based procedures
- Outline the development of the HACCP-based procedures
- Describe procedures for ensuring food safety
- Evaluate HACCP-based procedures

How will staff benefit?

This award will enable the holder to demonstrate to the regulators that they have been trained in accordance with the national occupational standards. Level 3 is a stepping stone towards being eligible to train staff at lower qualification levels.

Where next?

This award is a stand alone qualification but it is also designed to lead to the RSPH Level 4 Award in HACCP Management for Food Manufacturing, should you progress in your career to a suitable managerial position.

What do I need to do next?

For full details of course duration, syllabus content and assessment methods please refer to the Qualification section on our website. If you would like to find your nearest RSPH-approved training provider, please visit www.rsph.org.uk. Alternatively, employers may wish to become accredited to run the course in-house using their own suitably qualified trainers. If you would like to offer this qualification to your staff, please contact the RSPH Centre Support Manager, Angela Corpes on 020 3177 1641 or email acorpes@rsph.org.uk

Other RSPH qualifications you may find of interest

- Level 3 Award in Food Safety Supervision for Manufacturing
- Level 4 Award in Food Safety Management for Manufacturing
- Level 4 Award in HACCP Management for Food Manufacturing