

RSPH Qualifications

For the food safety and nutrition sectors

RSPH
ROYAL SOCIETY FOR PUBLIC HEALTH
VISION, VOICE AND PRACTICE



The Royal Society for Public Health (RSPH) is an independent, multi-disciplinary charity dedicated to improving and protecting the public's health and wellbeing. We are home to RSPH Qualifications, a national awarding body that provides vocational health-related qualifications.

Around 70,000 students achieve an RSPH qualification every year through our extensive network of registered training centres

We are recognised by Ofqual, Qualifications Wales, and the CCEA to award regulated qualifications in a range of subjects including food safety, nutrition and Hazard Analysis and Critical Control Points (HACCP).

We provide a range of regulated qualifications in food safety, HACCP and nutrition that are ideal for individuals at all levels of responsibility and experience working in food businesses.

Food safety

Legislation requires that anyone working with food has to be trained and/or supervised to a level commensurate with their responsibilities. We provide a range of regulated qualifications that will provide the required knowledge and understanding of food safety for staff at all levels and can be used as evidence that staff have received training to the required level.

These qualifications are:

- RSPH Level 1 Award in Food Hygiene Awareness
- RSPH Level 2 Award in Food Safety and Hygiene
- RSPH Level 3 Award in Supervising Food Safety and Hygiene
- RSPH Level 4 Award in Managing Food Safety and Hygiene

Nutrition

Nutrition is of vital importance to health and an understanding of nutrition and diets and the impact of this on an individual's health is important to anyone involved in the preparation and provision of food. We have a suite of qualifications in nutrition suitable for all levels of staff and are also useful for individuals working in the fitness sector.

These qualifications are:

- RSPH Level 1 Award in Nutrition for Health
- RSPH Level 2 Award in Nutrition for Health
- RSPH Level 3 Award in Nutrition for Health
- RSPH Level 4 Award in Nutrition
- RSPH Level 4 Certificate in Nutrition for Institutional Food Services

HACCP

HACCP (Hazard Analysis and Critical Control Points) is a systematic way to manage food safety and prevent foodborne illness. Legislation requires that food businesses have a food safety management system that is based on HACCP principles. Our HACCP qualifications are ideal for staff that are, or are aiming to be, members of a HACCP team; for supervisors who are required to oversee the running of the HACCP system and for managers who have to implement the HACCP system.

These qualifications are:

- RSPH Level 2 Award in HACCP for Food Safety Management
- RSPH Level 3 Award in HACCP for Food Manufacturing
- RSPH Level 4 Award in HACCP Management for Food Manufacturing

Food allergy

Increasing numbers of individuals suffer adverse reactions every year from the ingestion of allergens in food. This number could be greatly reduced if more people involved in the production, preparation and serving of food were aware of the risks to people from food allergens and how to control these risks.

The **RSPH Level 2 Award in Identifying and Controlling Food Allergy Risks** is an ideal qualification for individuals working in the food industry that need to be able to advise consumers on the allergen content of meals or individual food items.

Further information

To find out more about how we can support you, please call 020 7265 7300 or email qualifications@rspgh.org.uk
To find out more about our qualifications, please visit our website www.rspgh.org.uk



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