



# RQA Europe HACCP Courses

# HACCP Courses Available

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- Range of Courses available targeted at:
  - Operators
  - Managers
  - Senior Managers and Directors
  - Beginner / Refresher / Advanced
- CIEH accredited courses:
  - Level 2 Food Safety for Manufacturing (previously known as basic food hygiene)
  - Level 3 HACCP for Food Manufacturing (note 3 day course)
  - Level 3 Food Safety Supervision for Manufacturing (previously known as intermediate food safety)
- Also other HACCP courses outside CIEH that can be customised specifically for client

# CIEH (Chartered Institute of Environmental Health) LEVEL 2 AWARD IN FOOD SAFETY FOR MANUFACTURING – ONE DAY COURSE

- Applicable for:
- Anyone working where food is prepared, cooked or handled
- Syllabus:
- Introduction to Food Safety
- The Law
- Food Safety Hazards
- Temperature Controls
- Heat Processing of Foods
- Food Handlers
- Principles of Safe Food Storage
- Cleaning
- Food Premises and Equipment
- Assessment:
- Multiple choice, externally marked
- Certificate Awarded:
- Yes - On successful completion of assessment
- QCA accredited: Level 2
- *(Also available for catering and retail)*

# CIEH (Chartered Institute of Environmental Health) LEVEL 3 AWARD IN HACCP FOR MANUFACTURING ONE DAY COURSE

- Applicable for:
- Managers, business owners and anyone involved in implementing or managing HACCP systems
- Syllabus:
- Food Safety Management
- Preliminary Procedures
- Development of HACCP Based Procedures
- Monitoring HACCP Procedures
- Evaluating HACCP Procedures
- Assessment:
- Multiple choice, externally marked
- Certificate Awarded:
- Yes - On successful completion of assessment
- QCA accredited: Level 3
- Additional certification charge of £50 per delegate

# CIEH (Chartered Institute of Environmental Health) LEVEL 3 AWARD IN FOOD SAFETY SUPERVISION FOR MANUFACTURING - THREE DAY COURSE

- Applicable for:
- Managers and supervisors in medium to large food businesses
- Syllabus:
- Introduction to Food Safety – Terms etc.
- Legislation
- Applying and Monitoring Good Hygiene Practice
- Temperature Control
- Workplace & Equipment Design
- Waste Disposal, Cleaning and Disinfection
- Pest Control
- Personal Hygiene of Staff
- Contributing to staff Training
- Implementing Food Safety Procedures
- Food Safety Auditing
- Assessment:
- Multiple choice, externally marked
- Certificate Awarded:
- Yes - On successful completion of assessment
- QCA accredited: Level 3
- Additional certification charge of £50 per delegate

## Non - CIEH HACCP Course

### Outline Agenda (general outline customised to fit client requirements)

- What is HACCP & Why it is Used?
- Legal Requirements for HACCP
- Statistics on food poisoning and recall
- Application of HACCP including seven principles and initial tasks
- Pre-requisite Programmes & Control Measures
- Hazard types
- Hazard risk analysis
- Critical Control Points, Critical Limits, Monitoring Procedures
- Corrective Actions & Documentation
- Verification/Validation & HACCP Reviews
- Review of client's documents
- Delegates construct a HACCP plan as the course goes on
- Benefits of HACCP & Why HACCP can fail?
- Test