

HABC Level 2 Award in HACCP for Catering

Minimum 6 hours over the course of 1 day

Who this course is suitable

The qualification is aimed at caterers and other food handlers. The qualification is intended for candidates already working in catering and those who are preparing to work in the industry, and will be especially useful for those involved in maintaining HACCP in a catering environment, and for those who are or will be part of a HACCP team. This qualification covers the principles of HACCP including the need for a food safety management system to be in place, identifying critical control points and critical limits as well as the processes of monitoring, verification and implementing corrective actions. HACCP is regarded by the Food Standards Agency as being important to maintaining good practice in the production of safe food.



Subjects covered include:

- Principles of HACCP
- Food safety management
- Implementation of HACCP
- Hazards and controls
- Critical control points, critical limits and target levels
- Monitoring
- Corrective actions
- Verification
- HACCP documentation

Assessment method

It is assessed by a multiple-choice examination, where the candidate must answer at least 20 out of 30 questions correctly. The examination will take a maximum of 1 hour to complete.

What's next?

Individuals achieving this qualification will be able to progress to a Level 3 Award in Supervising HACCP for Catering and/or Level 3 Award in Supervising Food Safety in Catering.

Delyn Safety UK Ltd
St David's House
6 Queens Lane
Mold
Flintshire
CH7 1JR

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call us on 01352 756114
email us at info@delynsafety.co.uk
visit us online at www.delynsafety.co.uk

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