

HABC Level 3 Award in Supervising HACCP for Catering

Minimum of 12 hours over the course of 2 days.



Who is this suitable for?

This qualification is aimed at those responsible for assisting in the development and maintenance of HACCP systems. It is suitable for those owning/managing smaller food businesses to give them the underpinning knowledge to implement an appropriate food safety management system based on HACCP principles. It is intended predominantly for candidates already working in catering, with a sound knowledge of food safety, hazards and controls.

This qualification covers the importance of a business having HACCP based food safety management procedures in place and the processes involved such as prerequisites, process flow diagrams and determining critical control points. It also covers how to develop and implement HACCP based food safety management procedures in a catering business and how this will vary from business to business.

Subjects covered include:

- The importance of HACCP based food safety management procedures in a catering environment
- The initial processes for HACCP based food safety management systems
- The development of a HACCP system suitable for a catering environment
- The importance of identifying critical control points
- Establishing and implementing monitoring procedures at critical control points (CCP)
- Establishing the corrective action to be taken when monitoring indicates a loss of control and a CCP
- Verification and review procedures
- Identify that the size and complexity of the food safety management system will vary dependent upon the type and size of catering businesses

Assessment method

This qualification is assessed through a 60-question multiple-choice question examination. The duration of the examination is 2 hours. Successful learners must achieve a score of at least 40 out of 60 in order to pass. Learners will receive a Merit if they achieve 50 out of 60.

What's next?

Individuals achieving this qualification will be able to progress to a Level 4 International Award in Managing HACCP for Catering.

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