

Foundation Certificate in HACCP (Hazard Analysis Critical Control Points)

WHAT IS IT & WHO IS IT AIMED TOWARDS?

The Foundation Certificate in HACCP is appropriate for all persons employed in food and food related businesses who need to have an understanding of HACCP. It is particularly useful for those involved in the implementation and maintenance of HACCP and individuals who are, or intend to become, members of HACCP teams.

Holders of this qualification will have knowledge of the concept of HACCP and an understanding of and the ability to apply HACCP principles practically in food and food related businesses in order to ensure effective food safety.

WHAT DOES IT COVER?

The syllabus covers:

- The need for a Hazard Analysis System
- Principles and terminology
- Relating HACCP principles to practical situations
- Preparation of HACCP plan
- Implementation of HACCP plan
- Verification and maintenance of plan.

HOW IS THE QUALIFICATION ASSESSED?

This programme is usually delivered over one day, and assessment is by a 30 minute examination consisting of 20 multiple-choice questions. To achieve a pass mark you must have answered 70% of the questions correctly.

WHAT ARE THE BENEFITS OF THIS QUALIFICATION?

It is now a legal requirement for those responsible for the development and maintenance of HACCP procedures to have received adequate training.

Having this award enables holders to prove that they have been trained and tested by an officially recognised Awarding Body (RSPH) to a defined level.

For further information please visit www.impactld.co.uk.

Alternatively please contact Impact on **08451 580 073** or email info@impactld.co.uk