



Level 3 Award in HACCP for Food Manufacturing Syllabus

A Food safety management

Candidates should understand the importance of HACCP-based food safety management procedures, appreciate the need for food businesses to take a proactive approach to analysing potential food hazards and be able to:

- i Define the term hazard as it relates to food.
- ii Describe the nature and variety of food hazards and the implications of failing to control them.
- iii State the benefits of an organised food hazard identification and control system.
- iv State the legal requirements for a food safety management procedure based on the Codex principles of HACCP.

B Preliminary procedures

Candidates should understand the preliminary processes for HACCP-based procedures and be able to:

- i Describe the policies, standards and prerequisites for HACCP.
- ii Explain the requirements and skills of a HACCP team.
- iii Describe the product including its intended use, at-risk consumer groups and the scope of potential hazards.
- iv Produce a suitable process flow diagram.
- v Explain the importance of on-site confirmation of the process flow diagram.

C The development of HACCP-based procedures

Candidates should understand how to develop a HACCP-based procedure and be able to:

- i Detail the techniques involved in planning, analysing and documenting a HACCP plan.
- ii Identify relevant food hazards, their significance and location within the process, and justifiable control measures.
- iii Identify points where control is critical and define and differentiate between control points and critical control points.
- iv Establish critical limits and tolerances/targets for each critical control point.
- v Identify methods of implementing and communicating the HACCP system in the workplace.

D Monitoring HACCP procedures

Candidates should understand how critical control points can be monitored and the actions that must be carried out if critical limits are not met and be able to:

- i Determine suitable control measures and monitoring procedures.
- ii Establish essential monitoring procedures at each critical control point.
- iii Determine the nature of, and limits for any corrective action.

E Evaluating HACCP procedures

Candidates should understand the need for accurate documentation and record keeping and be able to:

- i Devise suitable and appropriate documentation.
- ii Establish procedures for verification to confirm that the HACCP system is working effectively.
- iii Identify the need for review and state the circumstances under which review should be carried out.



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