

HABC LEVEL 3

INTERNATIONAL AWARD IN HACCP FOR CATERING



COURSE DURATION:
9 HOURS

PRE-REQUISITE

It is recommended that learners already hold a Level 2 Award in Food Safety or equivalent, have knowledge of food safety hazards and their controls and have a minimum of Elementary level in English or equivalent.

COURSE OVERVIEW:

The Highfield Level 3 International Award in HACCP for Catering course is designed for those in the catering industry who are responsible for implementing and managing food safety systems based on Hazard Analysis and Critical Control Points (HACCP). This qualification provides a deeper understanding of HACCP principles and practices, focusing on how to develop, implement, and manage a HACCP-based food safety management system.

COURSE LEARNING OUTCOMES

At the end of the course, candidates will be able to:

- Understand the importance of HACCP based food safety management procedures in catering
- Understand the preliminary processes for HACCP based procedures in catering.
- Understand the hazards and controls at every step in the catering operations.
- Understand how to implement HACCP based food safety.
- Understand how to verify HACCP based procedures.

COURSE AUDIENCE

- Those who oversees food safety and quality in catering establishments.
- Those who are responsible for food preparation and safety in the kitchen.
- Those who are looking to deepen their understanding of HACCP systems in catering.
- Those who need a thorough understanding of HACCP principles and implementation in catering settings.



COURSE ASSESSMENT

This qualification is assessed by multiple-choice examination, containing 30 questions that must be completed within 60 minutes. Successful learners will have to demonstrate knowledge across the unit content and correctly answer 18 questions or more to achieve a "Pass" and 24 questions to achieve a "Distinction".

COURSE PROGRESSION

On successful completion of this qualification, learners may wish to continue their development by undertaking one of the following:

- Highfield Level 4 International Award in Managing HACCP for Catering
- Highfield Level 4 Award in HACCP for Management (CODEX Principles)

COURSE CONTENT

- Identify the need for HACCP based food safety management procedures
- Identify the skills and knowledge required to develop HACCP based food safety management systems for catering
- Outline the type and purpose of common pre-requisites used in catering.
- Identify the characteristics of foods that would affect the way they are stored, prepared or cooked.
- Identify benefits and constraints of process flow diagrams in catering.
- Outline the purpose of identifying hazards and controls at each step in a food process.
- Outline how to determine those steps in the catering process which are critical to food safety.
- Identify how to establish critical (safe) limits.
- State how monitoring procedures at critical control points can be established, implemented and their importance.
- Identify documentation and record keeping procedures for HACCP.
- Outline verification and review procedures.

COURSE CERTIFICATION

Upon successful completion of the course and assessments, learners will receive the Highfield Level 3 International Award in HACCP for Catering. This certification is internationally recognized and signifies a high level of competence in managing food safety through HACCP systems.