

**FW**

FACT SHEET

HACCP LEVEL 3

AVAILABLE AS MANUFACTURING, RETAIL OR
CATERING

RQF Level 3
Duration 2 Day
Regulated by OFQUAL



WHO REQUIRES THIS QUALIFICATION?

This qualification is aimed at those responsible for assisting in the development and maintenance of HACCP systems in a food environment.

This qualification is also aimed at learners who are already working in food manufacturing with knowledge of food hazards and controls.

WHAT'S COVERED?

- The importance of HACCP based food safety management procedures
- The processes for HACCP based procedures
- How to develop HACCP based food safety management procedures
- How to implement HACCP based food safety
- How to verify HACCP based procedures



Multiple-choice examination

The examination for this qualification contains 30 questions

**FORTHWRIGHT**
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Approved Centre

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