

RSPH Level 2 Award in HACCP for Food Safety Management

Date: April 2018

Guided Learning Hours **7**
Total Qualification Time **7**

Ofqual Qualification Number **603/0682/8**
QiW Qualification Number **C00/1171/1**

Description

The objective of the RSPH Level 2 Award in HACCP for Food Safety Management is to cover the principles of HACCP requirements and to develop an understanding of these. It is appropriate for all persons employed in food manufacturing 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.

The purpose of this qualification is to introduce the concept of HACCP and to develop an understanding of, and the ability to apply, HACCP principles practically in food manufacturing and food related businesses in order to ensure effective food safety.

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Unit: HACCP for Food Manufacturing

Unit Level: 2

Unit reference number: L/615/3171

Summary of Outcomes:

To achieve this qualification, a candidate must:

1. **Understand HACCP purpose and elements, by being able to meet the following assessment criteria:**
 - 1.1 State the importance of HACCP systems
 - 1.2 Identify the elements of a HACCP system
 - 1.3 State the meaning of terms used in the HACCP system

2. **Understand the application of HACCP, by being able to meet the following assessment criteria:**
 - 2.1 Outline the process of developing a HACCP plan
 - 2.2 State how HACCP plans are implemented, verified and maintained

Content:

1. Understand HACCP purpose and elements

- 1.1 *State the importance of HACCP systems:* HACCP explained as a systematic approach to food safety management; legal requirements for food and food related businesses concerning HACCP and the control of food safety hazards (EC Regulation 853/2004 'Hygiene of Foodstuffs'); contribution of HACCP to a "Due Diligence" defence; need for and benefits of systems that control food safety; origins and reasons for development of HACCP; the importance of HACCP training.
- 1.2 *Identify the key elements of a HACCP system:* Pre-requisite programmes; identification of hazards; hazard analysis; control measures; identification of critical control points; establishment of critical limits for critical control points; establishment of procedures for monitoring, corrective action and verification; establishment of appropriate documentation.
- 1.3 *State the meaning of terms used in the HACCP system:* Definitions of critical control point, critical limit, corrective action; HACCP plan, system and team; hazard and hazard analysis; significant hazards, risk; monitoring; process flow diagram; verification.

2. Understand the application of HACCP

- 2.1 *Outline the process of developing a HACCP plan:* Scope and terms of reference for a HACCP study; advantages of a team approach; where to obtain expertise; HACCP pre-requisites such as management commitment, resources and facilities, relevant staff expertise and training, cleaning and disinfection policies and procedures, pest management and waste management systems, labelling, traceability and recall procedures; product descriptions and intended use; process flow diagram; confirmation of flow diagram; identification of hazards; determination of the significant hazards and the control measures for each significant hazard; identification of critical control points and establishment of their critical limits; documenting and recording HACCP plans.
- 2.2 *State how HACCP plans are implemented, verified and maintained:* Monitoring systems for critical control points; corrective actions when critical limits are not met; typical HACCP implementation problems; importance of verifying the implementation and effectiveness of HACCP systems; verification methods; maintenance of the HACCP system; importance of review of HACCP plans and systems; methods for review;.

Assessment:

Attainment of the Learning Outcomes will be assessed by a 30-minute multiple-choice examination consisting of 20 questions. A candidate who is able to satisfy the learning outcomes will be awarded a score of at least 14 marks in the examination. The qualification is determined as pass or fail.

The multiple choice examination is provided by The Society.

Centre Guidance

Recommended Reading

Donaldson, R.J. 2010. Essential Food Hygiene (4th Edition)
Royal Society for Public Health Level 2 Food Safety Tutor Pack

Recommended Prior Learning:

There are no recommended prior learning requirements for this qualification. The RSPH does, however, recommend that candidates have a level of literacy and numeracy equivalent to *Entry Level 2* (but see notes on Special Assessment Needs below). The possession of a qualification in food hygiene, such as The Royal Society for Public Health's *Level 2 Award in Food Safety for Manufacturing*) would be advantageous but is not essential.

National Occupational Standards:

This qualification is mapped to the following National Occupational Standards:

IMPFS124K. Understand how to manage food safety in food and drink operations
IMPFS130K. Understand how to analyse and control food safety hazards and risks in food and drink operations

Special Assessment Needs:

Centres that have candidates with special needs should consult the RSPH's *Regulations and Guidance for Candidates with Special Assessment Needs*, this is available from the RSPH and the RSPH's web site www.rsph.org.uk

Recommended Qualifications and Experience of Tutors/Trainers:

The RSPH would expect that tutors have teaching/training experience and a qualification in a relevant subject area, but recognises that experienced teachers can often compensate for a lack of initial subject knowledge, or experienced practitioners for a lack of teaching experience. It is, however, recommended that tutors/trainers have experience of implementing and maintaining HACCP systems.

Suitable qualifications for the Level 2 Award in HACCP for Food Manufacturing include:

a) Degree or Dip. HE in:

Food Science
Environmental Health
Environmental Science
Microbiology

or one that contains elements of these subjects.

b) HNC/D in one of the above.

c) Level 3 qualification in HACCP such as:

The Royal Society for Public Health's *Level 3 Award in HACCP for Food Manufacturing*

d) Graduate Diploma in Food Science and Technology of The Institute of Food Science and Technology.

Progression Opportunities:

On completion of this qualification learners will be able to gain employment within the catering/manufacturing sector, working in various environments.

Successful candidates can also progress on to further qualifications, such as:

- RSPH Level 3 Award in Supervising Food Safety and Hygiene
- RSPH Level 3 Award in Food Safety Supervision for Manufacturing
- RSPH Level 3 Award in Nutrition for healthier food and special diets
- RSPH Level 3 Award in HACCP for food manufacturing

Centres should be registered with RSPH.

Any enquiries about this qualification should be made to:

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