Level 2 Award in Introduction to HACCP Principles (Food Safety Management Systems) Safer HACCP Awareness (Level 2)

A. Introduction to HACCP
Candidates should understand the terms HACCP and Food Safety Management System (FSMS). They should be able to explain their meaning, use and legal implications for UK food businesses and catering workers including food handlers. Candidate must be able to:

Define the terms HACCP, Food Safety Management System (FSMS), hazard, risk and control in the context of food safety
Describe the nature and range of food safety hazards in a catering premises and the consequences for failing to control them
State the legal basis for all UK catering premises adopting a documented HACCP based Food Safety Management System, and the consequences of non-compliance with legislation
State the benefits of using a HACCP based Food Safety Management System

B. HACCP prerequisites
Candidates should understand the importance of prerequisites as foundations of an effective Food Safety Management System based on HACCP principles. They should also be aware of the role that prerequisites and HACCP play in determining the FSA premises star rating score. Candidate should be able to:

Explain the importance of HACCP prerequisites in the context of safe food production
List the most important HACCP prerequisites for UK food premises
State the importance of a team effort in developing a HACCP based food safety system
Describe how the use of appropriate food safety systems affects FSA premises ratings
C. The 7 principles of HACCP

Candidates should understand the 7 HACCP Principles and be able to explain their individual function and importance within a Food Safety Management System. They should be able to:

- State the 7 HACCP principles and explain the function of each in the context of food safety systems
- State the importance of considering the full range of possible hazards in system design
- Describe the function and selection of control points and critical control points in the context of HACCP
- Describe the function and selection of critical limits in the context of HACCP
- Describe the function and selection of corrective actions in the context of HACCP
- Explain the relevance and purpose of a process flow diagram in system design
- Explain design considerations when designing a simple documented Food Safety Management System based on HACCP principles (HACCP system)
- Describe the procedures involved in verifying that a HACCP based food safety system is functioning correctly

D. Suppliers, delivery and storage

Candidates should be aware of practical considerations involved in implementing the 7 HACCP principles during the selection of suppliers, supervising deliveries and providing appropriate storage conditions. They should be able to:

- Identify steps within selection of suppliers, supervising deliveries and providing appropriate storage conditions where hazards can put food safety at risk
- Explain the issues surrounding appropriate supplier selection in the context of HACCP
- Describe appropriate delivery procedures and storage facilities as HACCP control points
- Outline appropriate HACCP documentation for supplier selection, delivery and storage tasks

E. Preparation, cooking, hot-hold, cold-hold and reheating

Candidates should be aware of practical considerations involved in implementing the 7 HACCP principles during the food preparation, cooking and service phases of food production. They should be able to:

- Identify steps within food preparation, cooking and service processes where hazards can put food safety at risk
- Describe HACCP considerations and controls for a range of food preparation tasks including food handling, cooking, hot-hold, cold-hold and reheating
- Outline appropriate HACCP system documentation for cooking, holding, and reheating of food
F. Cleaning and HACCP documentation
Candidates should be aware of practical considerations involved in implementing the 7 HACCP principles during cleaning and other prerequisite implementation, and be able to describe appropriate HACCP and Food Safety Management System documentation for use in monitoring, inspection, auditing and for due diligence purposes. They should be able to:

- Explain the importance of cleaning in a successful Food Safety Management System based on HACCP principles
- Outline a range of system documentation used in Food Safety Management Systems based on HACCP principles sufficient for monitoring, inspection, auditing and for due diligence purposes
- Outline food handlers likely responsibilities in contributing to the upkeep of documentation required for an effective HACCP based Food Safety Management System

Accreditation

Level 2 Award in Introduction to HACCP Principles (Food Safety Management Systems)
QUALIFI Accredited Endorsed Level 2 Award AHH2SFG2016 (default online examination)
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For more information about this syllabus, accreditation, or examination options please contact The Responsible Officer for Awards & Examinations at The Safer Food Group (East GB Ltd).

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