



Highfield

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Qualification Specification

Level 2 Award in HACCP for Catering

Highfield Place
Unit 15 Shaw Wood
Business Park
Shaw Wood Way
Wheatley Hills
Doncaster
South Yorkshire
DN2 5TB
United Kingdom

Tel +44 08452260350
Tel +44 01302363277
Fax +44 08452260360

Info@highfieldabc.com
www.highfieldabc.com

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HABC Level 2 Award in HACCP for Catering

Introduction

This Qualification Specification document is designed to outline all you need to know in order to offer this qualification in your Centre. If you have any further questions, please contact your account manager.

Qualification Details

The HABC Level 2 Award in HACCP for Catering is a National Award written and accredited by HABC.

This qualification is outside of the QCF, however, it could be used as prior knowledge to enrol onto a QCF qualification in the future.

Key facts

- | | |
|--------------------------------------|--|
| • QAN | This is a non-accredited qualification |
| • Guided learning hours (GLH) | 6– 9 |
| • Assessment Method | Multiple-choice examination |

Qualification Overview

The Level 2 Award in HACCP for Catering is a qualification aimed at caterers and other food handlers. The course is intended for candidates already working in catering and those who are preparing to work in the industry. The course will be especially useful for those involved in maintaining HACCP in a catering environment, and for those who are or will be part of a HACCP team.

Entry Guidance

There are no prerequisites for this qualification, however, it is advised that learners already hold the Level 2 Award in Food Safety in Catering or equivalent.

It is also advised that learners have a minimum of Level 1 in literacy or numeracy or equivalent.

This qualification is approved for delivery to those aged 16 and over.

Geographical Coverage

The qualification is suitable for learners in England, Wales or Northern Ireland.

Special Needs

HABC have measures in place for learners with special needs. Please see the Reasonable Adjustments Policy, Annex 17 of the HABC Core Manual.

Qualification Structure

This qualification is made up of one unit, the details of which are included at the end of this document.

Learners must successfully complete the assessment for the unit to achieve the qualification.

The qualification can be taken as a free standing qualification or as part of a wider programme of training.

How the qualification is assessed

This qualification is assessed through a 30-question multiple-choice question examination. The duration of the examination is 1 hour.

Successful learners must achieve a score of at least 20 out of 30.

Following the assessment, a list of results will be provided to the Centre Contacts stating whether learners have passed or failed. Certificates for successful learners will be dispatched for distribution by the Centre Contacts.

Progression

Progression and further learning routes include:

- Level 3 Award in Supervising Food Safety in Catering
- Level 3 in HACCP for Catering

Nominated Tutor Requirements

HABC require that Nominated Tutors have teaching experience and hold a qualification in the relevant subject area.

Nominated Tutors should have a minimum of a Level 3 Food Safety qualification from a recognised awarding body, together with relevant work experience and a training qualification or training experience.

Suitable Subject Area Qualifications may include:

- Degree of Dip.HE in a related subject such as:
 - Food Science
 - Environmental Health
 - Home Economics
 - Microbiology
 - or one that contains elements of these subjects
- HNC/D in a related subject (as outlined above);
- Level 4 qualification in Food Safety or equivalent;
- Graduate Diploma in Food Science and Technology of the Institute of Food Science and Technology;
- Or, any other HABC approved qualification

Suitable Teaching Qualifications include:

- Level 3 or 4 PTLLS or above
- Diploma or Certificate in Education
- Bachelors or Masters Degree in Education
- City and Guilds Teachers Certificate or equivalent
- Level 3 or 4 NVQ in Training and/or Development
- Professional Trainers Certificate
- Proof of at least 30 hours of training in any subject

Nominated Tutors should also be able to demonstrate relevant experience and knowledge in a work context and provide evidence of engagement with the subject field and continuing professional development.

Key Skills

This qualification provides the opportunity for learners to develop competence in key skills and produce evidence towards attaining key skills. The qualification does not ensure key skills are met as this would depend upon learners producing a portfolio of evidence and the mode of study adopted.

Useful Websites

<http://www.food.gov.uk/>

Recommended Training Materials

The Food Safety Handbook (Level 2), Sprenger R.A. Highfield.co.uk Limited.

Hygiene Sense, Sprenger, R.A. Highfield.co.uk Limited

Summary of Learning Outcomes:

Principles of HACCP:

1. Candidates must be able to recognise and define common HACCP terms and state the principles of HACCP by being able to:
 - 1.1 Define the terms: HACCP, food safety management systems, safe food, prerequisites, HACCP team, flow diagram, hazard, hazard analysis, control measure, risk, critical control point, critical limit, target level, monitoring, corrective action, verification and review.
 - 1.2 Identify raw ready-to-eat, raw to be cooked, high- and low-risk foods and be able to give examples of each.
 - 1.3 Explain how the properties, sources and handling of food influence the types of hazard associated with it.
 - 1.4 List the 7 principles of HACCP as defined by CODEX.

Food Safety Management:

2. Candidates must recognise the need for a systematic approach for food safety management and be able to:
 - 2.1 Explain the importance of food safety and the requirement for effective food safety management procedures based on HACCP
 - 2.2 State the need for a systematic approach for food safety.
 - 2.3 Outline the benefits of implementing HACCP systems including contributing to a 'due diligence' defence.
 - 2.4 State the origins of HACCP.
 - 2.5 State the legal requirement for HACCP including HACCP training.
 - 2.6 Explain the importance of HACCP training and outline the role of employees regarding the implementation of HACCP and food safety management.
 - 2.7 Explain that the size and complexity of the food safety management system will vary dependant upon the catering business it is to be implemented in.
 - 2.8 State examples of food safety management systems used in catering, to include Codex HACCP and SFBB, Safe Catering – Your Guide to HACCP (Northern Ireland) and CookSafe (Scotland).

Implementation of HACCP:

3. Candidates must outline the stages involved in implementing HACCP and be able to:
 - 3.1 Outline preliminary steps required prior to implementing HACCP in a catering environment
 - 3.2 Explain the need for prerequisite programmes and provide examples of common pre requisite programmes in a catering environment.
 - 3.3 State the steps required to prepare the HACCP plan, including: scope and terms of reference, selection of HACCP team, sources of information, product or process description, grouping of products, intended use, development and confirmation of flow diagrams.
 - 3.4 Describe the benefits of developing flow diagrams and be able to draw a simple diagram suitable for use in a catering environment.

Hazards and Controls:

4. Identify common food hazards and controls and be able to:
 - 4.1 Identify what is meant by hazard analysis and outline the importance of determining significant hazards and suitable controls.
 - 4.2 Identify the four main hazards in the catering industry (microbiological, physical, chemical and allergenic), give common examples of each and how they can be controlled.
 - 4.3 State that microbiological hazards include contamination, multiplication and survival of pathogens and explain how each of them can be controlled.

Critical Control Points, Critical Limits and Target Levels:

5. Explain the importance of identifying critical control points and be able to:
 - 5.1 Explain the purpose of targets levels at critical control points and distinguish between critical limits and targets.
 - 5.2 State examples of suitable critical control points, critical limits and targets in catering.

Monitoring:

6. Explain the process of monitoring and be able to:
 - 6.1 Outline the importance of monitoring systems for critical control points.

- 6.2 State examples of monitoring systems, which may be implemented in a catering environment.

Corrective Actions:

7. Describe the purpose of corrective action in HACCP and be able to:
- 7.1 Describe what a corrective action should specify.
 - 7.2 Explain when corrective actions should be taken, describe the importance of implementing suitable corrective actions and know that they should include both process and product corrective actions.
 - 7.3 State examples of suitable corrective actions for a variety of common process steps within a catering environment.

Verification:

8. Outline the importance of verifying, reviewing and documenting HACCP systems in a catering environment and be able to:
- 8.1 Recognise methods of verifying the effectiveness of HACCP systems.
 - 8.2 Explain the importance of reviewing HACCP systems and describe how this may be achieved.
 - 8.3 Explain when HACCP systems will need to be reviewed.

HACCP Documentation:

9. Describe the documentation and records needed to support a HACCP system and be able to:
- 9.1 State examples of monitoring records and other documentation associated with the food safety management system in a catering environment and explain why it is important to maintain accurate records and documentation.
 - 9.2 Explain that the size and complexity of the food safety management system will vary dependant upon the catering business it is to be implemented in.