



Fact Sheet:

HACCP

Level 3 Award in Supervising HACCP for Catering

The Level 3 Award in Supervising HACCP for Catering is a qualification aimed at those responsible for assisting in the development and maintenance of HACCP systems. It is suitable for those owning/managing smaller food businesses to give them the underpinning knowledge to implement an appropriate food safety management system based on HACCP principles. It is intended predominantly for candidates already working in catering, with a sound knowledge of food safety, hazards and controls.

This qualification covers the importance of a business having HACCP-based food safety management procedures in place and the processes involved such as prerequisites, process flow diagrams and determining critical control points. It also covers how to develop and implement HACCP-based food safety management procedures in a catering business and how this will vary from business to business.

How long will it take me to achieve this qualification?

This qualification is usually achieved by taking a 2 day course. However, it can also be achieved through a variety of other methods including blended and distance learning, as long as the recommended learning hours are completed.

How is the qualification assessed?

It is assessed through a two-hour, 60-question multiple-choice examination. Learners must achieve 40 correct answers in order to pass, and they will receive a merit if a mark of 50 is achieved.

What next?

Individuals achieving this qualification will be able to progress to an Level 4 International Award in Managing HACCP for Catering.

Where can this course be taken?

Through any HABC approved training centre.

