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HQ Level 4 HACCP (Hazard Analysis & Critical Control Points)

Course Introduction

The qualification is suitable for those owning and/or managing food businesses to give them the underpinning knowledge to develop a HACCP study. The qualification is intended predominantly for learners already working in manufacturing or catering, with a sound knowledge of food safety hazards and controls. It covers the importance of a business having HACCP-based food safety management procedures in place, the processes involved such as prerequisites, process flow diagrams and determining critical control points, as well as how to draw all this information together in order to develop and implement HACCP-based food safety management procedures in a business.

Course Topics

- Introductory review
- HACCP and legislation
- Preparing for HACCP
- Prerequisite programmes
- Principles of HACCP
- Step 1 The HACCP team
- Codex steps 2-5
- Hazard analysis
- Critical control points
- Critical limits
- Monitoring
- Corrective action
- Implementation
- Verification, Validation and review
- HACCP documentation
- Maintaining HACCP

Course Benefits

The Level 4 Award in HACCP for Food Manufacturing and catering is aimed at those responsible for assisting in the development and maintenance of the HACCP systems. Holders of the qualification will have the knowledge necessary to be an integral part of a HACCP team in the manufacturing and other related industries, for example those involved with the distribution and storage.

Assessment Method

Multiple Choice Examination

Written Exam

Qualification Expiry

3 Years