

Fact Sheet

HACCP FOR MANUFACTURING E-SLIDES LEVEL 3



Overview

Develop the skills to effectively manage HACCP within a manufacturing setting with our Level 3 HACCP in Manufacturing online e-learning course. Tailored specifically for food and drink manufacturers, this course provides a clear understanding of how HACCP principles can be practically applied in a manufacturing environment. It also serves as a strong foundation for those aiming to achieve a Level 3 HACCP qualification in manufacturing.



Duration:
Self-paced



Assessment:
Multiple-Choice
Questions



Price:
£175.00



Certificate:
Yes – Highfield
Completion Certificate

Areas covered

- Definition and importance of HACCP
- Legislative requirements for HACCP; due diligence; HACCP principles
- Food safety hazards and types; prerequisite programmes
- CODEX 12 logical implementation steps of HACCP; the HACCP team
- Describing food production processes
- Flow diagrams
- Hazard analysis
- Critical control points
- Critical limits; targets; tolerances
- Monitoring procedures
- Corrective actions
- Verification; validation; review
- Documentation and record keeping

Who is it aimed at?

This course is designed for individuals working in food and drink manufacturing who want to gain a practical understanding of how to apply HACCP within a manufacturing environment. It is also ideal for those preparing to work toward a Level 3 HACCP qualification in manufacturing.

