

# HACCP

## **Level 2 Award in HACCP for Catering**

The HABC Level 2 Award in HACCP for Catering is a qualification aimed at caterers and other food handlers. The qualification is intended for candidates already working in catering and those who are preparing to work in the industry, and 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.

This qualification covers the principles of HACCP including the need for a food safety management system to be in place, identifying critical control points and critical limits as well as the processes of monitoring, verification and implementing corrective actions.

HACCP is regarded by the Food Standards Agency as being important to maintaining good practice in the production of safe food.

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

This qualification is not a regulated QCF qualification; however, it could be used as prior knowledge to enrol onto a QCF qualification in the future.

### **How long will it take me to achieve this qualification?**

This qualification is usually achieved by taking a one-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 one-hour, 30-question multiple-choice examination. Learners must achieve at least 20 correct answers to pass.

### **What next?**

Individuals achieving this qualification will be able to progress to a Level 3 Award in Supervising HACCP for Catering and a Level 4 International Award in Managing HACCP for Catering.

### **Where can this course be taken?**

Through any HABC approved training centre.

# Highfield Fact Sheet

## Sample questions:

1. Which of the following is considered a food safety hazard in catering?
  - a) multiplication of pathogens in food due to incorrect temperature control
  - b) contamination due to cooking food to 75°C
  - c) survival of pathogens due to freezing quickly
  - d) contamination due to cooking at high temperatures
  
2. Control measures are actions taken:
  - a) when a critical limit is breached
  - b) to prevent a food safety hazard
  - c) to assess the effectiveness of the HACCP system
  - d) to monitor high standards of personal hygiene
  
3. It is important to regularly review the HACCP plan to:
  - a) identify if something has changed which may affect the safety of the food
  - b) reduce the need for monitoring when cooking food
  - c) develop complex procedures for cleaning kitchen areas
  - d) monitor management sales figures against targets