

# HACCP

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

The Level 2 Award in HACCP for Manufacturing is aimed at those working in a food manufacturing environment. The qualification is intended for learners already working in food manufacturing and those who are preparing to work in the industry. The qualification is especially useful for those involved in maintaining HACCP in a manufacturing 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.

### **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 HABC Level 3 Award in HACCP for Food Manufacturing (QCF) or HABC Level 4 Award in HACCP Management for Food Manufacturing (QCF)

### **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 food manufacturing?
  - a) multiplication of pathogens in food due to incorrect temperature control
  - b) contamination due to heat processing at 75°C
  - c) survival of pathogens due to freezing quickly
  - d) contamination due to high temperature processing
  
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 at heat processing steps
  - c) develop complex procedures for cleaning food production areas
  - d) monitor management sales figures against targets