

# LEVEL 2 HACCP



HACCP is really important for those working in the food industry.

Food Hygiene rules require food handlers to be instructed or trained in food hygiene matters commensurate with their work activity. The food business should determine what instruction or training is most appropriate in each case. This course is based on the National Occupational Standards for HACCP, which uses content that is endorsed by the Food Standards Agency.

## Module 1

This Module includes 6 sections which cover the following:

- Section 1 - What do we mean by HACCP?
- Section 2 - Why do we need HACCP?
- Section 3 - What legislation affects HACCP?
- Section 4 - Who is responsible for food safety?
- Section 5 - The 7 principles of a HACCP system
- Section 6 - Common terminology used within a HACCP system

## Module 2

In this Module, users will cover:

- Section 1 - The 4 steps to using HACCP - Plan, Do, Check, Act
- Section 2 - How to develop and implement a HACCP plan

## Endorsements

BRC Global Standards provide a framework for manufacturers to assist them in the production of safe and legal products that meet their customers' quality requirements.

The BRC Academy works with a variety of partners globally to educate and support the Food Industry worldwide. We support the work of the National Skills Academy for Food & Drink and its aims to ensure that food and drinks businesses across the UK are applying the most rigorous and up-to-date food safety practices.

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FOOD & DRINK

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