

Level 4 Award in HACCP Management for Food Manufacturing

Course Summary

This 4-day course is ideal for HACCP Team Leaders, Technical Managers, Consultants and Enforcers. This advanced, Level 4 course takes HACCP training to a new level and covers the longer term, and management issues of HACCP which are essential for the effective functioning of the system.

Entry Requirements

Participants should ideally hold the RSPH/HABC Level 3 Award in HACCP for Food Manufacturing, or an equivalent qualification, and possess a good working knowledge of their industry sector.

Pre-course work and homework

Prior to the course candidates will be asked to complete a short pre-course assignment to help them achieve the standard required for this advanced level course. **There will also be a requirement for some homework through the course.**

Course Structure & Content

Section 1

- Benefits and Limitations of HACCP
- Current Status of HACCP
- Legislative Aspects of HACCP
- HACCP Internationally
- Pre-requisite Programmes
- Planning and Designing an Effective HACCP System

Section 2

- Securing Commitment
- Establishing and Leading a HACCP Team
- Managing the HACCP Project
- Effective Implementation and Potential Barriers

Section 3

- Validating the HACCP Plan
- Verifying the HACCP System
- Verification Methods
- Maintaining & Updating the System

Assessment RSPH Level 4 Award in HACCP Management for Food Manufacturing.

The exam is taken approx 4 weeks after the course, at the Verner Wheelock training centre.

Course fee

£995+ VAT

Your course fee includes:

- Course binder and notes
- Lunch and refreshments
- RSPH examination fee and certificate