



QUALIFI Level 2 Award in Introduction to HACCP Principles (Food Management Systems) (AHP2SFG2017)

Award Specification

June 2017

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- We value and practise equality of opportunity, transparency and tolerance
- We strive for excellence in all we do: locally regionally, nationally and internationally
- We work in partnership with business, the community and other educators
- We encourage and promote research innovation and creativity

Student Commitment

This represents a clear statement of Qualifi Ltd and its partners' intentions to deliver agreed standards for a range of academic and administrative services. It spells out what is expected of you as a student and the contribution that can be made to gain the most benefit from your study time through our courses.

You will get the best out of your study time with Qualifi if you are committed to:

- Preparing for classes and attending punctually
- Completing your work to the best of your ability and submitting it on time
- Not committing plagiarism
- Keeping up to date with course information through email or other channels
- Using the feedback, you are given to improve subsequent work
- Making appropriate use of teaching staff's time
- Taking responsibility for your personal development planning and skills development
- Treating staff, fellow learners and neighbours in the local community with respect at all times

We aim to:

- Start and end all classes on time
- Give you one week's notice of changes to your classes
- Give you feedback on assessed work within 15 working days
- Give you clear, legible and informative feedback on your work
- Be available for timed appointments
- Treat you with respect at all times
- Support you in your preparation for the work place

Supporting Diversity

Qualifi Ltd and its partners recognise and value individual difference and have a public duty to promote equality and remove discrimination in relation to race, gender, disability, religion or belief, sexual orientation and age.

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Award Specification

Award Aims

This award aims to provide learners with a basic understanding of HACCP principles and their function within a documented Food Safety Management System and ultimately safe food production. Relevant settings include all premises providing food to the general public including commercial, not-for-profit and volunteer settings.

Award Details

QUALIFI Level 2 Award in Introduction to HACCP Principles (Food Management Systems)

Accredited Endorsed Level 2 award accredited by QUALIFI

QUALIFI is a UK Awarding Organisation regulated by OFQUAL

Award Reference	AHP2SFG2017
Award Type	Endorsed Award with equivalence at QCF Level 2
QAN	n/a
Guided Learning Hours	6-8 hours
Level	2
Credit value	1
Assessment	Multiple choice examination (online)
Delivery	Video and text online with tutor support
Launched (review)	2017 (2020)

Award Overview

This unit is designed to address a requirement for all UK catering premises to employ a documented Food Safety Management System based on HACCP principles, a mandatory UK and EU legal requirement since 2006.

This legal requirement means that owners, managers, supervisors and all food handlers must understand HACCP principles and their role within a documented functioning FSMS based on HACCP principles. This course is applicable to all those working in food production or food service including owners, managers, supervisors, and food handlers.

Learners gaining this award (endorsed qualification) will know the important role that HACCP based Food Safety Management Systems play in the safe production and service of food in the UK. The topics covered and defined in the syllabus are regarded by UK and EU law, Food Standards Agency and Environmental Health Officers as being important to defining good practice and important to the production of safe food.

Entry Requirements

There are no prerequisites for this award. It is advised that learners have a minimum of Level 1 in English and Maths or equivalent.

Progression Routes

QUALIFI Level 3 Award in Food Safety for Supervisors AFS3SFG2013

Award Structure

This award is made up of one mandatory unit. Candidates must successfully complete the assessment for the unit via online multi-choice examination to achieve the award. The award can be gain as a free standing unit qualification or as part of a wider programme of learning.

Assessment Guidance

This award is assessed via a 30 question multiple-choice examination, tested online and with a guide completion time of 1 hour. Successful candidates must answer a minimum of 25 questions out of 30 correctly (83%). Following assessment, the assessment result will be provided to the candidate, and certificates for those who are successful are generated and provided electronically.

Age Range

This award is provided for delivery to learners aged 16+ yrs.

Delivery Information

All learning, tutor support and examination activity is carried out online. There is no fee for additional examination entry, however unsuccessful candidates are encouraged to contact the course tutor for support and advice. Please contact delivery partner The Safer Food Group (East GB Ltd) 0800 612 6784 info@thesaferfoodgroup.com for more information.

Learning Outcomes and Assessment Criteria

Learning Outcome	Assessment Criteria
1. Understand the purpose and importance of HACCP-based Food Safety Management Systems in the context of maintaining safe food production for the general public	1.1 Define the terms hazard, control and HACCP. 1.2 Be aware of a range of food safety hazards and the implications of failing to address hazards. 1.3 State the general benefits of a HACCP-based Food Safety Management System. 1.4 State the 7 Principles of HACCP in the context of designing or operating a HACCP-based Food Safety Management System. 1.5 Be aware of the UK legal basis for requirement of a HACCP-based Food Safety Management System.
2. Understand the design considerations for developing a HACCP-based Food Safety Management System suitable for an average SME catering business	2.1 Be aware of the range of HACCP Prerequisites. 2.2 State the importance of identifying the range of hazards to be included in the HACCP plan. 2.3 Understand the importance of process flowchart and decision trees. 2.4 Describe a food handler's responsibilities within a HACCP-based Food Safety Management System.
3. Understand how to implement a basic documented HACCP-based Food Safety Management System suitable for single site SME catering business.	3.1 Be aware of hazard analysis and how control measures are identified. 3.2 Be aware of how to select Control Points and Critical Control Points. 3.3 Identify basic Critical Limits and Corrective Actions. 3.4 Describe an approach to verifying that a HACCP-based Food Safety Management System is working effectively. 3.5 Identify appropriate documentation required in a HACCP-based Food Safety Management System.

Programme Syllabus

A. Introduction to HACCP

Candidates should understand the terms HACCP and Food Safety Management System (FSMS). They should be able to explain their meaning, use and legal implications for UK food businesses and catering workers including food handlers. Candidate must be able to:

- I. Define the terms HACCP, Food Safety Management System (FSMS), hazard, risk and control in the context of food safety
- II. Describe the nature and range of food safety hazards in a catering premises and the consequences for failing to control them
- III. State the legal basis for all UK catering premises adopting a documented HACCP based Food Safety Management System, and the consequences of non-compliance with legislation
- IV. State the benefits of using a HACCP based food Safety Management System

B. HACCP prerequisites

Candidates should understand the importance of prerequisites as foundations of an effective Food Safety Management System based on HACCP principles. They should also be aware of the role that prerequisites and HACCP play in determining the FSA premises star rating score. Candidate should be able to:

- I. Explain the importance of HACCP prerequisites in the context of safe food production
- II. List the most important HACCP prerequisites for UK food premises
- III. State the importance of a team effort in developing a HACCP based food safety system
- IV. Describe how the use of appropriate food safety systems affects FSA premises ratings

C. The 7 principles of HACCP

Candidates should understand the 7 HACCP Principles and be able to explain their individual function and importance within a Food Safety Management System. They should be able to:

- I. State the 7 HACCP principles and explain the function of each in the context of food safety systems
- II. State the importance of considering the full range of possible hazards in system design
- III. Describe the function and selection of control points and critical control points in the context of HACCP
- IV. Describe the function and selection of critical limits in the context of HACCP
- V. Describe the function and selection of corrective actions in the context of HACCP
- VI. Explain the relevance and purpose of a process flow diagram in system design
- VII. Explain design considerations when designing a simple documented Food Safety Management System based on HACCP principles (HACCP system)
- VIII. Describe the procedures involved in verifying that a HACCP based food safety system is functioning correctly

D. Suppliers, delivery and storage

Candidates should be aware of practical considerations involved in implementing the 7 HACCP principles during the selection of suppliers, supervising deliveries and providing appropriate storage conditions. They should be able to:

- I. Identify steps within selection of suppliers, supervising deliveries and providing appropriate storage conditions where hazards can put food safety at risk
- II. Explain the issues surrounding appropriate supplier selection in the context of HACCP
- III. Describe appropriate delivery procedures and storage facilities as HACCP control points
- IV. Outline appropriate HACCP documentation for supplier selection, delivery and storage tasks

E. Preparation, cooking, hot-hold, cold-hold and reheating

Candidates should be aware of practical considerations involved in implementing the 7 HACCP principles during the food preparation, cooking and service phases of food production. They should be able to:

- I. Identify steps within food preparation, cooking and service processes where hazards can put food safety at risk
- II. Describe HACCP considerations and controls for a range of food preparation tasks including food handling, cooking, hot-hold, cold-hold and reheating
- III. Outline appropriate HACCP system documentation for cooking, holding, and reheating of food

F. Cleaning and HACCP documentation

Candidates should be aware of practical considerations involved in implementing the 7 HACCP principles during cleaning and other prerequisite implementation, and be able to describe appropriate HACCP and Food Safety Management System documentation for use in monitoring, inspection, auditing and for due diligence purposes. They should be able to:

- I. Explain the importance of cleaning in a successful Food Safety Management System based on HACCP principles
- II. Outline a range of system documentation used in Food Safety Management Systems based on HACCP principles sufficient for monitoring, inspection, auditing and for due diligence purposes
- III. Outline food handlers likely responsibilities in contributing to the upkeep of documentation required for an effective HACCP based Food Safety Management System

Further professional development and training

Qualifi supports UK and international customers with training related to our qualifications. This support is available through a choice of training options offered through publications or through customised training at your centre.

The support we offer focuses on a range of issues including:

- planning for the delivery of a new programme
- planning for assessment and grading
- developing effective assignments
- building your team and teamwork skills
- developing student-centred learning and teaching approaches
- building in effective and efficient quality assurance systems.

You can request customised training through your registered centre in the first instance. If you need to contact Qualifi directly:

Our customer service number: +44 (0) 161 818 9904
or delivery partner

The Safer Food Group Tel **0800 612 6784** info@thesaferfoodgroup.com