



Qualification Specification

HABC Level 3 Award in Supervising HACCP for Catering

Highfield House
Heavens Walk
Lakeside
Doncaster
South Yorkshire
DN4 5HZ
United Kingdom

Tel +44 08452260350

Tel +44 01302363277

Fax +44 08452260360

Info@highfieldabc.com

www.highfieldabc.com

Contents

Introduction	3
Qualification Details.....	3
Key facts.....	3
Qualification Overview.....	3
Entry Requirements	3
Qualification Structure	3
Assessment Guidance	4
Age ranges.....	4
Geographical Coverage	4
Tutor Requirements.....	4
Reasonable Adjustments and Special Considerations	5
ID requirements.....	5
Progression.....	5
Useful Websites.....	5
Recommended Training Materials	6
Unit 1: The Principles of HACCP for Catering	7

HABC Level 3 Award in Supervising HACCP for Catering

Introduction

This Qualification Specification is designed to outline all you need to know in order to offer this qualification in your centre. If you have any further questions, please contact your Account Manager.

Qualification Details

The HABC Level 3 Award in Supervising HACCP for Catering is a National Award written and endorsed by HABC.

This qualification is outside of the QCF, however, it could be used as prior knowledge to enrol onto a QCF qualification in the future.

Key facts

QAN:	This is a non-accredited qualification
Guided learning hours (GLH):	12-14
Assessment Method:	Multiple-choice examination

Qualification Overview

The Level 3 Award in Supervising HACCP for Catering is a qualification aimed at those responsible for assisting in the development and maintenance of HACCP systems.

It is suitable for those owning/managing smaller food businesses to give them the underpinning knowledge to implement an appropriate food safety management system based on HACCP principles.

The qualification is intended predominantly for candidates already working in catering, with a sound knowledge of food safety, hazards and controls.

Entry Requirements

There are no prerequisites for this qualification, although learners should have a sound knowledge of food safety hazards and their controls.

It is advised that learners already hold the Level 3 Award in Food Safety in Catering or equivalent.

It is also advised that learners have a minimum of Level 2 in literacy or numeracy or equivalent.

Qualification Structure

This qualification is made up of one mandatory unit, the details of which are included at the end of this document.

Learners must successfully complete the assessment for the unit to achieve the qualification.

The qualification can be taken as a free standing qualification or as part of a wider programme of training.

Assessment Guidance

This qualification is assessed through a 60-question multiple-choice question examination. The duration of the examination is 2 hours.

Successful learners must achieve a score of at least 40 out of 60. Learners will achieve a Merit if they achieve 50 out of 60.

Following the assessment, a list of results will be provided to the centre contacts stating whether learners have passed or failed. Certificates for those who are successful will be dispatched for distribution by the centre contacts.

Age ranges

These qualifications are approved for delivery to learners aged 16+

Geographical Coverage

These qualifications are suitable for learners in England, Wales or Northern Ireland.

Tutor Requirements

HABC require that Nominated Tutors have a teaching qualification or teaching experience and hold a qualification in the relevant subject area.

The minimum requirements are that Nominated Tutors should hold a minimum of a Level 4 Food Safety qualification **AND** any of the following:

- Level 3 HACCP qualification
- Registered with another Awarding Organisation to deliver Level 3 HACCP qualifications
- Worked for at least 6 months as a HACCP consultant/auditor
- Qualified as an ISO 22000 auditor
- Responsible for implementing Traditional HACCP/member of the HACCP team within a large food factory
- Have a degree/higher qual that contained at least one week of HACCP

Other Suitable Subject Area Qualifications may include:

- Degree of Dip.HE in a related subject such as:
- Food Science
- Environmental Health
- Home Economics
- Microbiology
- or one that contains elements of these subjects
- HNC/D in a related subject (as outlined above);
- Level 4 qualification in Food Safety or equivalent;
- Graduate Diploma in Food Science and Technology of the Institute of Food Science and Technology;

Suitable Teaching Qualifications include:

- *HABC Level 3 International Award in Delivering Training (ADT)*
- *Level 3 or 4 PTLLS, or above*
- *Diploma or Certificate in Education*
- *Bachelors or Masters Degree in Education*
- *City and Guilds Teachers Certificate or equivalent*
- *Level 3 or 4 NVQ in Training and/or Development*
- *Proof of at least 30 hours of training in any subject*

Nominated Tutors should also be able to demonstrate relevant experience and knowledge in a work context and provide evidence of engagement with the subject field and continuing professional development.

Reasonable Adjustments and Special Considerations

HABC have measures in place for learners that require additional support. Please see the HABC Reasonable Adjustments Policy.

ID requirements

All learners must be instructed to bring photographic identification to the assessment to be checked by the invigilator/assessor. This instruction should be given ahead of the course/assessment when the learner registers and/or with any pre-course materials.

It is the responsibility of the centre to have systems in place to ensure that the person taking an examination/assessment is indeed the person they are purporting to be. All centres are therefore required to ensure that each learner's photographic identification is checked before they are allowed to undertake the examination/assessment and write the type of photo identification provided by each learner on the Candidate List under "Identification Provided". HABC will accept the following as proof of a learner's identity:

- Valid Passport (any nationality)
- Signed UK Photo card Driving Licence
- Valid Warrant Card issued by HM Forces, Police
- Other photographic ID card, e.g. Employee ID Card (must be current employer), Student ID Card, Travel card.

For more information on learner ID requirements, please refer to the HABC Examination and Invigilation Regulations and Section 8 of the Core Manual.

Progression

Progression and further learning routes include:

- HABC Level 4 Award in Managing Food Safety in Catering (QCF)
- HABC Level 4 International Award in Managing HACCP for Catering

Useful Websites

- <http://www.food.gov.uk/>

- <http://www.improveltd.co.uk/>

Recommended Training Materials

Supervising Food Safety (Level 3), Sprenger R.A. Highfield.co.uk Limited.

Hygiene Sense. Sprenger R.A. Highfield.co.uk Limited

Intermediate HACCP (Level 3), Wallace, Carol A. Highfield.co.uk Limited

Foundation HACCP, Sprenger, R.A. Highfield.co.uk Limited

Unit 1: The Principles of HACCP for Catering

Level: 3
 GLH: 12-14

Learning Outcome	Assessment Criteria
<i>The learner will:</i>	<i>The learner can:</i>
<p>1. Candidates must understand the importance of HACCP based food safety management procedures in a catering environment and be able to:</p>	<p>1.1 Define or explain the terms:</p> <ul style="list-style-type: none"> • Prerequisites • HACCP • food safety management system • HACCP Team • process flow diagram • hazard • hazard analysis • control measure • risk (severity and likelihood) • critical control point • CCP decision tree • critical limit and target level • monitoring • corrective action • validation • review, documentation <p>1.2 Explain the importance of commitment to food safety by managers and employees and describe methods of achieving and maintaining this commitment</p> <p>1.3 State the benefits and limitations of HACCP systems within the catering environment</p> <p>1.4 Describe the most significant UK HACCP ‘based’ approaches to food safety procedures including e.g. Safe food better business, CookSafe and Safe Catering – Your Guide to HACCP</p> <p>1.5 Outline the origins of HACCP and how it was developed as a food safety management system</p> <p>1.6 Summarise the legislation relating to HACCP including HACCP training requirements, enforcement and potential consequences of</p>

	non-compliance
	1.7 State 7 principles of HACCP as stated in Codex Alimentarius and describe the 12 logic steps to HACCP.
2. Outline the initial processes for HACCP based food safety management systems and are able to:	<p>2.1 Describe the importance of planning the HACCP project and explain the responsibilities of managers and employees with regard to the design and implementation of HACCP and food safety management</p> <p>2.2 Describe the benefits of using a HACCP team approach and give examples of HACCP teams within in a range of catering businesses</p> <p>2.3 Outline the purpose of prerequisite programmes</p> <p>2.4 Provide examples of prerequisite programmes (PRPs) used in catering and how they should be managed</p> <p>2.5 Outline a range of catering models including cook serve, cook chill and cook freeze and the implications of these for food safety</p> <p>2.6 Describe the benefits of using process flow diagrams and the types of flow diagrams suitable for use in a range of catering environments</p> <p>2.7 Explain the importance of confirming a flow diagram</p>
3. Outline the development of a HACCP system suitable for a catering environment and be able to:	<p>3.1 Describe the hazards and risks commonly associated with catering premises and foods and link these to their intended use including consumers who may be particularly susceptible to food poisoning</p> <p>3.2 Explain the significance of the hazards and describe control measures which are often used in catering establishments</p>
4. Outline the importance of identifying critical control points and be able to:	<p>4.1 Identify critical control points and relate to the types of food production processes in use within a business</p> <p>4.2 Establish critical limits and target levels at critical control points and distinguish between critical limits and targets within a catering process</p> <p>4.3 Identify methods of validating critical limits</p>

<p>5. Establish and implement monitoring procedures at critical control points:</p>	<p>5.1 Identify monitoring procedures used within HACCP plans</p> <p>5.2 Establish appropriate methods of monitoring at critical control points within a catering environment</p> <p>5.3 Describe the importance of planning monitoring activities including allocation of responsibilities and determining frequency</p>
<p>6. Establish the corrective action to be taken when monitoring indicates a loss of control and a CCP and be able to:</p>	<p>6.1 Outline the purpose of corrective actions</p> <p>6.2 Identify a range of both product and process corrective actions within a catering environment</p> <p>6.3 Specify procedures to be undertaken when implementing corrective actions</p> <p>6.4 Establish what action should be taken when product is found to be outside its critical limits</p>
<p>7. Outline verification and review procedures and be able to:</p>	<p>7.1 Identify the need for, and importance of regular verification, validation and review of the food safety management system</p> <p>7.2 Describe procedures for verifying and validating HACCP systems</p> <p>7.3 Explain when HACCP systems should be reviewed and the changes promoting a review and the frequencies of review</p> <p>7.4 Outline the importance of maintaining a HACCP system over a period of time.</p> <p>7.5 Describe documentation and record keeping procedure associated with the food safety management system in a typical catering environment and know why it is important to maintain accurate records and documentation</p> <p>7.6 Discuss the concept of reporting by exception</p>
<p>8. Outline that the type of HACCP study implemented will vary in the catering industry by being able to:</p>	<p>8.1 Identify that the size and complexity of the food safety management system will vary dependent upon the catering business it is to be implemented in</p> <p>8.2 Identify reasons why implementation of HACCP may fail</p> <p>8.3 Identify that the size and complexity of the food safety management system will vary dependent upon the catering business it is to be implemented in.</p>

