All Food Hygiene
Accredited HACCP and Food Hygiene Training

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Chartered
Institute of
Environmental
Health

Level 3 Award in HACCP in Catering
Syllabus

A   Introduction

Candidates should understand the need for food businesses to adopt a food safety management system based on Codex principles and be able to:

i   State the benefits of a food safety management system in a food business.

ii   Explain the responsibilities of management in respect of the legal requirement to maintain a food safety management system.

iii   Explain the consequences of failing to comply with legislation.

iv   Define the terms 'hazard', 'risk' and 'control'.

v   Describe the nature and variety of food hazards and the implications of failing to control them.

B   Policies, controls and standards

Candidates should understand the various controls that need to be put into place to protect the safety of food and be able to:

i   Explain the importance of supervision and instruction and/or training for all food handlers.

ii   Explain the importance of a good personal hygiene policy.

iii   Explain the requirement of a maintenance programme for the premises and the equipment therein.

iv   Describe the difference between general cleaning and specific high-priority cleaning.

v   Explain why suppliers should be quality assured and how this can be accomplished.

vi   Describe correct storage conditions and stock control procedures.

vii   Explain how a pest control policy can assist in the prevention of food contamination.

C   Codex principles of HACCP

Candidates should understand the seven basic principles of the HACCP system and how these can be equated to a food safety management system for a catering enterprise and be able to:

i   Understand the preliminary steps that need to be completed prior to addressing the seven principles of Codex HACCP.

ii   Conduct a hazard analysis.

iii   Determine critical control points.

iv   Establish critical limit(s).

v   Establish a system to monitor control of the critical control points.

vi   Establish the corrective action to be taken when monitoring indicates that a particular critical control points is not under control.

vii   Establish procedures for verification to confirm that the HACCP system is working effectively.

viii   Establish documentation concerning all procedures and records appropriate to these principles and their application.

D Food safety management tools

Candidates should understand how appropriate food safety management tools can assist in implementing HACCP requirements in a catering environment and be able to:

i   Explain safe methods of cooking, chilling and cleaning and avoiding contamination.

ii Adapt and develop safe methods to suit specific business needs and explain how they can be verified.

iii Identify checks that should be carried out before opening for service and at the end of the day to maintain a safe environment for food preparation.

iv Describe why it is important to have a documented food safety management system and to identify appropriate documentation and records that might be used to demonstrate effective control.

v   Identify the need for review and describe the circumstances under which review should be carried out.

vi Describe how to communicate the information recorded in the food safety management system to fellow food handlers.

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