



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 point 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.

(continued overleaf)

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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