

LEVEL 3 AWARD IN HACCP

SUITABILITY:

This course is suitable for proprietors, managers and supervisors of small & medium sized catering or food service businesses and those responsible for implementing and maintaining a HACCP based Food Safety Management System

AWARD:

This course is certified by the Chartered Institute of Environmental Health (CIEH)

COURSE CONTENT:

- HACCP – background
- Management responsibilities & Food hygiene responsibilities
- Pre-Requisite programme
- Scope and product description
- Flowchart
- Hazard analysis
- Hazard control plans and Critical Control Points
- Critical Limits and Corrective actions
- System verification and Review
- Records and documentation

**Price includes all materials and a multiple choice exam
(no project required)**



NORTH EAST
FOOD HUB

helping food business grow

COST OF COURSE:

TBC

DURATION OF COURSE:

2 days - 9:30am - 4:00pm

ENTRY REQUIREMENT
TO COURSE:

Must have completed a basic food safety course e.g. HACCP Awareness Level 1 & 2 or Primary Course in principles & Practices of Food Safety

TO BOOK YOUR
PLACE PLEASE
CONTACT US

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*ACDC is not required
under Section 43, the
Qualifications Act (1999) to
have protection for learner
arrangements in place*

