

# Qualification overview

## CIEH Level 2 Foundation Certificate in HACCP



**The CIEH Level 2 Foundation Certificate in HACCP has been co-developed with subject matter experts, policy makers and regulatory practitioners from across the food industry.**

This certificate may be achieved as a free-standing certificate or part of a broader technical programme of learning. The learning outcomes for this certificate have been accredited, certified and ratified by means of CIEH's Royal Charter awarding powers and are affiliated to the CIEH Professional Competency Framework at the Awareness mastery level.

The content has been specifically designed for those working within a food business to ensure food business operators (FBOs) meet the requirements of Article 5 Regulation (EC) No 852/2004 and those responsible for the development and maintenance of procedures based on HACCP receive adequate training in the application of HACCP principles.

## Programme modules

### **Session 1: Introduction to food safety management**

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The session introduces the key terms and purpose of a HACCP-based system covering:

- Definitions and key terms
- The need for HACCP
- Contaminants and control
- Legislation, due diligence and compliance
- Benefits of a HACCP-based system

### **Session 2: Developing HACCP-based systems**

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This session describes the prerequisites and principles of a HACCP-based system including:

- Prerequisite procedures
- The control of hazards through prerequisite procedures
- Codex 12 Steps
- The 5 preliminary steps
- Introduction to the 7 HACCP principles

### **Session 3: Principles of Codex HACCP**

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This session describes Principle 1, 2 and 3; outlining the importance of analysing hazards in food production and explaining effective controls including:

- Food hazards
- Analysis and control
- Major control points in food production
- Determining critical control points
- Establishing critical limits

### **Session 4: Applying HACCP-based systems**

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This session describes Principle 4, 5, 6 and 7; outlining the importance of monitoring, verification and record keeping, it covers establishing:

- Monitoring procedures
- Corrective actions
- Verification procedures and activities
- Record keeping and documentation procedures
- 'Safer Food, Better Business'

## Assessment

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Candidates are assessed by an examination paper consisting of 25 multiple-choice questions (MCQs) to be completed in one hour under examination conditions

## Entry guidance

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There are no prerequisites for completing the CIEH Level 2 Foundation Certificate in HACCP. However, CIEH recommends that candidates should have a minimum of Level 1 in literacy or equivalent to undertake this qualification.

## Learning development and progression

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It is recommended that on completion of the CIEH Level 2 Foundation Certificate in HACCP, candidates can develop and broaden their understanding of food safety at Level 2 or progress to the CIEH Level 3 Introductory Certificate in HACCP.

