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HABC Level 3 Award in Supervising HACCP for Catering

Qualification Details: The HABC Level 3 Award in Supervising HACCP for Catering is a National Award written and accredited 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 Guidance: 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. This qualification is approved for delivery to those aged 16 and over.

Progression and further learning routes include:

- Level 4 Award in Managing Food Safety in Catering
- Level 4 in HACCP for Manufacturing



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