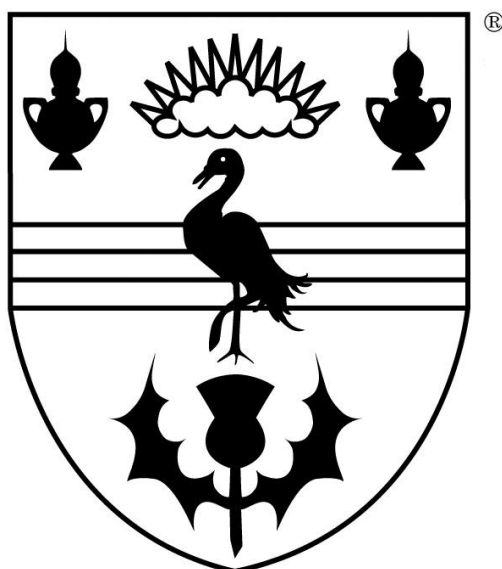


The Royal Environmental Health Institute of Scotland



Elementary Certificate in HACCP for Food Manufacturing

Syllabus ***Minimum teaching time – 6 hours***

***The REHIS Elementary Certificate in HACCP Qualification is equivalent
to Level 2 Awards in England, Wales and Northern Ireland***

***This qualification is levelled on the Scottish Credit Qualifications
Framework (SCQF) at level 5, 1 credit***

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This qualification is appropriate for all persons employed in a food manufacturing type business who need to have an understanding of HACCP. However, although designed for food manufacturing, this course is also suitable for all food handlers; catering and retailing, to raise awareness of food safety management systems based on HACCP principles. This course is equivalent to Level 2.

1.0. HACCP AND HAZARD ANALYSIS

Aim To provide a basic understanding of what is meant by the Hazard. Analysis and Critical Control Point (HACCP) system.

Objectives

- 1.1 Describe what is meant by the terms HACCP.
- 1.2 Describe, in general terms, the history of HACCP.
- 1.3 Explain the principles of hazard analysis.
- 1.4 Explain prerequisite programmes for HACCP
- 1.5 State the seven principles of HACCP
- 1.6 Explain the terms TACCP and VACCP

2.0 PRINCIPLES OF HACCP AND THEIR USE TO CONTROL FOOD HAZARDS

Aim To provide a basic understanding of the principles of HACCP, and how these principles can be used by a food manufacturing business to control potential food hazards.

Objectives

- 2.1 Define the terms: hazard, hazard analysis, risk, food business operation, control, control point, critical control point, critical limit, monitoring, and verification.
- 2.2 Describe how HACCP can be used to control food hazards.
- 2.3 Describe how potential food hazards may be identified.
- 2.4 Describe how allergens must be identified and controlled.
- 2.5 Describe the importance of HACCP training and outline the role employees and employers have in relation to HACCP

- 2.6 Describe how the Critical Control Points (CCP) can be determined.
- 2.7 Explain how critical limits for each CCP can be established.
- 2.8 Describe how effective control and monitoring procedures at those critical control points can be identified and implemented.
- 2.9 Describe appropriate corrective action to be taken when monitoring procedures indicate a problem at a particular critical control point.
- 2.10 Explain how verification procedures should be used.
- 2.11 Describe appropriate documentation systems and the importance of them.

3.0. PRACTICAL APPLICATION OF HACCP AND HAZARD ANALYSIS SYSTEMS

Aim To provide an understanding of how HACCP can be used in food business operations.

Objectives

- 3.1 Explain the '12 logical steps' to HACCP in relation to implementation within a food manufacturing business.

4.0. HACCP AND LEGISLATION

Aim To provide a basic understanding of the national legislative requirements and the relationship to HACCP.

Objectives

- 4.1 Explain briefly the relationship between the Food Hygiene Regulations and the relevant EU Regulations.
- 4.2 Explain briefly the requirements of the Food Hygiene Regulations, EU Regulations and related Codes of Practice with regard to HACCP.