

Continue



Haccp level 4

Obtain the knowledge and skills to design, implement and verify food safety management systems based upon the Codex HACCP principles. A highly interactive course, experienced tutors will provide practical guidance with much emphasis on case studies and group exercises. The five-day level 4 course offered by Campden BRI has four days of training and two exam papers on the fifth day. As it is not an introductory level course it is only suitable for participants with an existing knowledge and understanding of HACCP. It is a requirement that delegates have previously successfully completed an Intermediate Level (3) HACCP training course, or equivalent. National and international role for HACCP Prerequisite programmes Planning an effective HACCP system HACCP team leader requirements Practical application of the Codex HACCP principles Effective verification and maintenance of HACCP systems Effective implementation of HACCP Optional Advanced Level (4) exam (RSPH Level 4 Award in Managing the HACCP System) takes place on the last day of the course. The exam fee is included in the cost of the course. At the end of the course, based upon a given scenario, delegates will be able to: Correctly explain the background to HACCP and the role of Codex including the revision of the general principles of food hygiene. Correctly explain the role of the prerequisite programmes in food safety management. Correctly explain the Codex HACCP terminology and why it is important. Apply all of the elements of the Codex HACCP principles, including the preparatory stage. Plan how to develop and implement HACCP into a given sector of the food industry. Compare the different roles of validation, verification and review and explain how they can be applied to given scenario. Understand the responsibilities of a HACCP Team Leader and the essential skills and training requirements for team members. Critically evaluate existing HACCP systems within their organization. Compare the application of the HACCP principles for a given scenario within the guidelines stated by Codex Alimentarius. Event Director - Caroline Goodburn Food safety - advanced (level 4) HACCP - advanced, live online tutor-led training course (6 mornings) HACCP - refresher (inc CODEX 2022 update), live online tutor-led training course (2 mornings) Lead Auditor Course based on FSSC 22000 - hybrid online/face to face course Next step HACCP - validation and verification Further information Our training team will be happy to help with any enquiry on +44(0)1386 842104 or at training@campdenbri.co.uk HACCP and Legislation Preparing for HACCP Pre-requisite Programmes The 7 Codex HACCP Principles HACCP Documentation Critical Control Points Critical Limits Monitoring Corrective Action Maintaining HACCP The HACCP Team Hazard Analysis Implementation Verification Validation Review 5 Days Level 3 - Advanced Field in collaboration with igms Learning, the Highfield Level 4 award course is designed to allow the learner to understand the importance of how to develop, implement and evaluate CODEX based HACCP food safety management procedures. We have no public courses scheduled for this course right now, get in touch to find out more about booking an in-house training course, call 0800 052 2424 or email us. The objective of the qualification is to give delegates the skills to lead in the development and implementation of a HACCP system, to critically evaluate HACCP plans and to understand the importance of having an effective HACCP system in place. This course will cover: HACCP and Legislation Preparing for HACCP Pre-requisite Programmes The 7 Codex HACCP Principles HACCP Documentation Critical Control Points Critical Limits Monitoring Corrective Action Maintaining HACCP The HACCP Team Hazard Analysis Implementation Verification Validation Review On successful completion, delegates will have a good awareness of HACCP legislation and principles and will understand: The importance of HACCP based food safety management procedures How to manage the implementation of HACCP based food safety management procedures How to develop and evaluate HACCP based food safety management procedure. This course is aimed at learners who are working at management level within food manufacturing and catering environments, quality assurance staff or members of the HACCP team. This qualification would also be useful for trainers, auditors, enforcers and other food safety professionals. Prior Knowledge There are no prerequisites for this qualification, although it is recommended that learners already hold a Level 4 Award in Food Safety qualification and/or a Level 3 HACCP qualification or before undertaking this qualification. Consultation between the learner and trainer may be required to ensure that the level of microbiology knowledge and other food safety matters is sufficient to undertake this qualification. It is also recommended that learners have a minimum of Level 2 in literacy/English or equivalent. Recommended Reading Codex Alimentarius. Codex Alimentarius Commission - www.codexalimentarius.net. Certification Delegates successfully completing the HACCP Level 4 Award in HACCP for Management (CODEX Principles) (RQF) course and examination will be awarded a Highfield Qualifications certificate. Qualification Number: 603/2731/5 The RQF is a qualification framework regulated by Ofqual. It is also suitable for delivery in Wales and is regulated by Qualifications Wales. What else do I need to know? (Public courses only) Dress code - Smart casual Food & refreshments - You will be provided with lunch and refreshments throughout the day for the entire course. Please do us know if you have any allergies or specific dietary requirements. Proof of attendance - You will be sent a certificate of attendance following your training. What to bring - You don't need to bring anything with you. You will be loaned a copy of the relevant standard(s) for reference and will be provided with writing materials and a copy of the presentation. Why choose NOA training? Expert trainers - All of our trainers have a wealth of experience and expertise in their field and are eager to pass this onto you in an effective way that you can take away and utilise. Quality assured - Our trainers are assessed by delegates both annually and after each course. 99% of attendees scored overall trainer delivery, skills and knowledge as good or very good. Interactive learning - We see the importance of practical and hands on learning so we have built this into all of our courses to further deepen your knowledge and engagement. Small class sizes - Our courses all have a maximum of 12 delegates to ensure you are getting the best learning experience possible. A learning journey - We offer a step-by-step training journey to help you improve over time. From introduction courses all the way up to our lead auditor training. We are always developing new training to keep up with the changing world of ISO standards. Are you wondering which type of NOA training course is most suitable for you? Our Journey Guide will point you in the right direction. Share Your Cart Remote Online Learning(5 days over 5 weeks) Option 117th, 24th and 31st of January and 7th and 14th February 2025 (Limited Space)Option 230th of May & 6th, 13th,20th and 27th of June 2025Option 319th and 26th of September & 3rd,10th and 17th October 2025Remote Learning (Highfield Level 4 HACCP)Qualify online at home or work with our unique remote learning option.Highfield food safety textbook/live webinars with a subject matter expert.Contextualised learning/Tutor support: 7 days a weekOnline revision questions/Gain an Ofqual regulated qualification with remote online invigilationOnly £675 per person. Reduce costs and get your team learning together with our discounted group package for more than 5 candidates. The cost is £2495, plus £150 per person for certification.On-site LearningThe cost to deliver an on-site course for up to 15 candidates is £2795, plus £150 per person for certification. Average cost for a course with 15 candidates is approximately £316.33 per person.Prices do not include VAT.What is the aim of the course?The overall aim of this course will equip candidates with practical expertise in how to develop, implement and sustain an effective HACCP system that supports the production of safe food, complies with industry best practice and legal requirements. Who should attend?This advanced HACCP management course has been developed by subject matter experts for those in working food manufacturing, catering or retail. It is technical/food safety Managers, team leaders, auditors, consultants and anyone else responsible for managing the HACCP system.Course materialsThe candidate is provided with detailed handouts, HACCP textbook written by Professor Carol Wallace and a food safety culture textbook (written by Professor Chris Griffith.Course Duration and TimingsThis course is delivered 1 day per week over 5 days to help candidates absorb new information and complete set homework. It will start at 9.00am and finish at 3.00pm with breaks throughout the day.Your TutorYour multi-awarding tutor has MSc in food safety management and MEd (education) and has over 30 years' practical experience within the food industry. He will guide candidates through real-world scenarios in food safety management to identify food safety challenges and opportunities to improve an existing food safety culture.Day 1Introduction to HACCP and food safety management systemsThe benefits and limitations of HACCPHACCP terminologyHACCP and legislationHACCP and quality assurance certification schemesPreparing for HACCPPrerequisite programmes (PRPs) and Operational Prerequisite Programmes (OPRPs)Day 2Assemble the HACCP team and identify scope (step 1)Describe product (step 2)Intended use and users (step 3)Construct a process flow diagram (step 4)Onsite confirmation of process flow diagram (step 5)Day 3Conduct hazard analysis and list control measures (step 6 / principle 1)Determine critical control points (step 7 / Principle 2)Establish validated critical limits for each CCP (step 8 / principle 3)Establish a monitoring system for each CCP (step 9 / principle 4)Establish corrective actions (step 10 / principle 5)Day 4Validation of HACCP plan and verification procedures (step 11 / principle 6)Internal and external reason to review the HACCP planEstablish documentation and record keeping (step 12 / principle 7)HACCP implementation and maintenanceHACCP case studyDay 5Assessment for the Highfield qualification is a 2.5 hour examination paper divided into 2 sections.Section A consists of 10 short answer written questions.Section B consists of two questions based on a case study.Learners will achieve a pass with a total overall score of 60-69%, a merit with 70-79% and a distinction with a 80-100%.A Ofqual regulated Level 4 HACCP certificate is awarded when the candidate achieves the minimum pass mark or above.Highfield Level 4 Award in HACCP Management (CODEX Principles) We can deliver the RSPH Level 4 Award in HACCP onsite at your premises anywhere in the UK, including Manchester, Birmingham, Milton Keynes, London (Park Royal, Wembley, Harrow and East Acton), Buckinghamshire (Marlow, Aylesbury and High Wycombe), Bedfordshire (Luton), Northamptonshire (Corby), Rutland, Cambridgeshire (Peterborough), Berkshire, Surrey, Hampshire, Middlesex (Slough) Warwickshire, Oxfordshire (Banbury), Essex, Hertfordshire (Watford), Lincolnshire (Spalding), Kent (Maidstone) Suffolk, Norfolk and Leicestershire. I now feel more confident approaching new role which is my main objective.Discussing through exemplar answers as a group I found useful. I also thought doing a HACCP for a product that was not in my sector helpful and made me appreciate the principles are the same.Really enjoyed it. Adele made it simple, and the variation in activity was enjoyable.Course Attended:Level 4 HACCP I am happy that my main objective of the course, which was to be able to audit supplier's HACCPs, has been met.Group work and scenarios were very helpful.I would recommend this to anyone who is looking at a Level 4 HACCP course. The cost of the course is competitive, and the delivery of the course has been excellent.Course Attended:Level 4 HACCP Adele was very easy to talk to and made me feel comfortable. Helpful with questions and made the process interactive with group and team work activities.Course Attended:Level 4 HACCP Has helped to familiarise myself and increased my confidence with HACCP principles.Great course, difficult/dry content delivered in an interesting and varied manner. Good Mix of learning styles. Liked the use of quizzes and revision exercises.Course Attended:Level 4 HACCP Despite already having a good understanding of HACCP, I improved on my knowledge and I was able to clarify some aspects of HACCP. Great course delivered by a great trainer in great facilities.Course Attended:Level 4 HACCP Open Would recommend course & tutor. The course was extremely well organised with good level of techniques used.Course Attended:Level 4 HACCP Excellent course led by a very knowledgeable teacher. Despite my initial reservations over the use of online training, this was a great course, very well organised from a remote technology point of view. Great discussions held between all participants to really grasp how to understand and implement the finer points of HACCP.Course Attended:Level 4 HACCP The course was very helpful in understanding the HACCP, trainer has provided very good guidance throughout the course Course Attended:Level 4 HACCP Live Online Good interaction with rest of trainees on MS Teams, I like the breakout sessions for group activitiesCourse Attended:Level 4 HACCP Live Online Course is run in professional manner, students are well looked after by the tutor. Achieve portal helps with homework and all handouts are handy.Kerry Dairy Consumer Foods Course Attended:Level 4 HACCP - Open (Blended) Brilliant, thank you. Highly recommend.Course Attended:Level 4 HACCP - Open (Blended) The tutor was amazing. Great experience and level of teaching.Course Attended:Level 4 HACCP - Open (Blended) Great tutor, helpful, extremely knowledgeable. Good use of activities to help gain understanding. Engaging.Course Attended:Level 4 HACCP - Open (Blended) Loved it! Great group. Would recommend to anyone.Course Attended:Level 4 HACCP - Open (Blended) Learners will develop an understanding of the management of a HACCP-based food safety management system. 88 Viewpoint, Consett Business Park, Consett, Co Durham, Co Durham, DH8 6BN Tel: 01207 562 931. Fax: 01207562931. Email: 66 centres offering this qualification Ofqual reference number: 603/3652/5 Course Details This 4-day training course leads to the RSPH Level 4 Award in Managing the HACCP System. This course is ideal for HACCP Team Leaders, Technical Managers, Consultants and Enforcers. The Advanced HACCP course takes HACCP training to a new level and covers the longer term, and management issues of HACCP which are essential for the effective functioning of the system. Many of the major retailers now require their suppliers' managers and HACCP Team Leaders to hold an Advanced HACCP qualification. This Level 4 course ensures you meet these exacting standards. **In-house HACCP courses for food manufacturers are our speciality** Video Overview Duration 4 days HACCP team leaders, technical managers, consultants and enforcers with a Level 3 HACCP qualification or equivalent. Participants should ideally hold the RSPH Level 3 Award in Understanding how to Develop a HACCP Plan, or an equivalent qualification, and possess a good working knowledge of their industry sector before embarking on this Advanced HACCP training course. Classroom Delivered face to face at our training centre in Skipton, North Yorkshire UK. Directions to our training centre Remote Delivered Live and online so you'll require a computer and Internet connection Full details and logging in information given before the start of the course Section 1 Benefits and Limitations of HACCP Current Status of HACCP Legislative Aspects of HACCP HACCP Internationally Pre-requisite Programmes Planning and Designing an Effective HACCP System Section 2 Securing Commitment Establishing and Leading a HACCP Team Managing the HACCP Project Effective Implementation and Potential Barriers Section 3 Validating the HACCP Plan Verifying the HACCP System Verification Methods Maintaining & Updating the System Section 4 Post-course Exam - RSPH Level 4 HACCP Award in Managing the HACCP System. The exam is usually taken approx. 2 weeks after the end of the course at the Verner Wheelock training centre. This course gives you the knowledge to be able to explain the importance of HACCP systems and prerequisite programmes, review relevant legislation and evaluate product descriptions. You will also be able to plan and design an effective HACCP system and establish and lead a HACCP team. You will understand how to successfully implement and manage HACCP programmes and validate, verify and maintain them, overcoming any barriers. RSPH Level 4 Award in Managing the HACCP System. The examination consists of two written papers: Paper A will consist of 10 questions to be answered in 2 hours. Paper B will consist of 5 questions based on given scenarios, to be completed in 1 hour Dates & Availability All course fees are payable in advance. Course fee includes: Course binder and notes Lunch and refreshments* RSPH Examination fee and certificate * Classroom courses only Course Overview HACCP (Hazard Analysis and Critical Control Point) identifies and assesses potential hazards within a food safety system (Critical Control Points) and introduces measures to prevent or mitigate them. It is an essential procedure for all food manufacturers to ensure that food remains safe for public consumption. Moreover, it is a requirement by many of the major retailers that their suppliers' managers and HACCP team leaders hold an advanced HACCP qualification. Is this course right for me? If you already hold the RSPH Level 3 Award in Understanding How to Develop a HACCP Plan or an equivalent qualification, then this course is the next step towards HACCP excellence. It's designed specifically for HACCP team leaders, technical managers, consultants and enforcers who are already using HACCP in their work. Level 4 HACCP is an advanced training course, so you'll need a good working knowledge of your industry sector too. What does the training cover? The RSPH Level 4 Award in Managing the HACCP System training dives deeper into HACCP. It covers the longer term and management aspects of HACCP which are essential to ensure that the system is functioning in an effective manner. In doing so, the training meets the exacting standards of several major food retailers. In undertaking this course you will be fully conversant in the language of HACCP. You will be able to explain the importance of prerequisite programmes and HACCP systems. You will also have the confidence and knowledge to be able to review all relevant legislation and evaluate product descriptions before planning and designing an effective HACCP system. A major part of the training covers the management aspects of HACCP - securing company-wide commitment to the HACCP programme, establishing and leading a HACCP team and managing the HACCP project itself. You will also learn how to overcome potential barriers to effective implementation. The final part of the course concerns HACCP validation and verification. In other words, ensuring that the HACCP plan is built around sound scientific or technical research or information and documented evidence that proves that it will work effectively. Verification is monitoring the critical limits that have been set and making sure they are performing as they should. This course covers different methods of verification, as well as how and when to maintain and update the HACCP system Training delivered by HACCP experts We believe that the best trainers not only deliver the course content in an engaging way, but also have relevant practical experience of the subject they are training. That's why Verner Wheelock's HACCP trainers all have several years of experience of working within the food industry and hands-on experience of managing HACCP systems. As a result, the training is illustrated by real-life examples which help to explain the practical application of the subject. It also means that delegates have the opportunity to ask questions relating to the application of HACCP within their own companies. Assessment and certification Delegates are invited to take their examination approximately two weeks after the end of the course - either at the Verner Wheelock training centre in Skipton, North Yorkshire, or at their place of work. The examination comprises two written papers. The first is two hours duration and consists of 10 questions. The second paper consists of 5 questions based on given scenarios and is an hour long. A mark of 50% or higher must be achieved on each paper to attain a pass. Those attaining 80% or above on both papers will be awarded a distinction. Successful candidates will receive the RSPH Level 4 Award in Managing the HACCP Plan certificate. At the close of the course, delegates will have the understanding to apply what they have learned to their own HACCP systems. They will also have the confidence to troubleshoot implementation issues and cascade knowledge down to other members of their team to foster understanding of HACCP and keep personnel on board with the HACCP plan. In achieving the Level 4 HACCP qualification they are demonstrating to employers, customers and the public that they possess a good working knowledge of the industry sector before undertaking this advanced HACCP training course. The HACCP Level 4 course focuses on the longer-term and management issues of HACCP. It covers topics such as securing commitment, establishing and leading a HACCP team, managing the HACCP project, effective implementation, and maintaining and updating the HACCP system. This course equips participants with the skills to oversee and manage HACCP programs effectively. The examination consists of two written papers. Paper A includes 10 questions to be answered in 2 hours, while Paper B consists of 5 questions based on given scenarios to be completed in 1 hour. Successful candidates will achieve the RSPH Level 4 Award in Managing the HACCP System. The HACCP Level 4 training course provides consultants with advanced knowledge and skills in managing HACCP systems. It enhances their expertise and credibility when providing HACCP consulting services to clients. Consultants can gain insights into the latest HACCP developments, regulatory requirements, and effective management practices. Prerequisite programs are essential foundation programs that support the effective implementation of HACCP. These programs address general food safety practices, such as personnel hygiene, sanitation, facility maintenance, and supplier control. They create a strong base for the successful implementation of HACCP principles and control measures. One potential barrier to implementing a HACCP system is resistance to change within an organization. It may require changes in processes, procedures, and employee behavior, which can encounter resistance. The HACCP Level 4 qualification provides individuals with advanced knowledge and skills in managing the HACCP system. It enables them to effectively oversee the implementation, maintenance, and continuous improvement of HACCP programs. This qualification is highly regarded by major retailers and demonstrates a high level of expertise in HACCP management. The HACCP Level 4 course explores HACCP principles and practices from an international perspective. It discusses how HACCP is applied globally, taking into consideration various regulatory frameworks and cultural factors. This knowledge helps participants understand the international context of HACCP and prepares them to implement effective systems in diverse settings. An example of a prerequisite program in HACCP is a sanitation program. This program focuses on maintaining cleanliness and hygiene in the production environment. It includes procedures for cleaning and sanitizing equipment, proper waste management, pest control, and personal hygiene practices for employees. A robust sanitation program supports the overall effectiveness of the HACCP system. The HACCP Level 4 course covers the latest developments and trends in the field of HACCP. It explores emerging challenges and advancements in food safety management. Participants gain insights into industry best practices, regulatory updates, and the evolving expectations of stakeholders. This knowledge helps them stay up-to-date and ensures their HACCP systems are in line with current standards. Potential barriers to maintaining a HACCP system can include resource constraints, lack of management commitment, resistance to change, and inadequate training of personnel. These barriers can hinder the effective implementation and continuous improvement of the HACCP system. Overcoming these challenges requires proactive planning, strong leadership, and ongoing training and communication within the organization. The HACCP Level 4 course provides participants with the necessary skills to effectively manage HACCP projects. It covers topics such as project planning, risk assessment, resource allocation, communication strategies, and project evaluation. Participants learn how to navigate the complexities of HACCP implementation, coordinate team efforts, and ensure successful project outcomes. Validating a HACCP plan involves ensuring that the plan is scientifically sound and capable of controlling the identified hazards. It typically includes conducting studies, collecting data, and evaluating the effectiveness of control measures. Validation helps ensure that the HACCP plan is based on reliable information and provides the desired level of protection against food safety hazards. The HACCP Level 4 course provides participants with an understanding of the legislative requirements related to HACCP. It covers relevant food safety regulations, standards, and guidelines that govern the implementation of HACCP systems. Participants learn how to navigate the legal landscape, ensure compliance, and incorporate regulatory requirements into their HACCP management strategies. The HACCP Level 4 qualification focuses on the advanced management aspects of HACCP, while Level 3 primarily covers the development of HACCP plans. Level 4 delves into topics such as securing commitment, leading a HACCP team, managing HACCP projects, validating and verifying HACCP systems, and overcoming potential barriers. It equips individuals with the skills to oversee and maintain HACCP systems effectively. The course is externally certified by OCN. On completion of the course you will be able to: State the importance of HACCP-based food safety management systems Explain the management and implementation of HACCP-based procedures Outline the development of the HACCP-based procedures Evaluate HACCP-based procedures OCN Credit4Learning (OCNOTC) is a nationally recognised external awarding body and charity and is an Access Validating Agency (AVA) licensed by the Quality Assurance Agency (QAA) for Higher Education. OCN Credit4Learning is regulated by the Qualification and Curriculum Authority (QCA) and credits awarded by them are accepted as a means of entry to further education and university education. Course Content The following topics are covered: Background to HACCP and Food Safety Management Legal and Standards Requirements for HACCP Based Food Safety Management Systems Pre-requisite Programmes as Part of a Food Safety Management System Preparation Steps for the Design of HACCP based Systems Codex Principle 1 - Conduct Hazard Analysis and Identify Control Measures Codex Principle 2 - Determine Critical Control Points (CCPs) Codex Principle 3 - Establish Critical Limits for CCPs Codex Principle 4 - Establish Monitoring Procedures for each CCP Codex Principle 5 - Establish Corrective Action Procedures for each CCP Codex Principle 6 - Establish Verification Procedures Codex Principle 7 - Establish Documentation and Record Keeping Implementation of the Food Safety Management System (FSMS) Maintenance of the Food Safety Management System (FSMS) Full tutor (HACCP specialist) and IT support is available during the course via e-mail and discussion boards. Course Assessment Testing is continuous during the course, through a series of coursework activities, which are submitted to a tutor for feedback and two final written assessed assignments. The self assessments determine if you are progressing well enough through the course to attempt the final assessment. If the final assessment is not satisfactory it will be returned to you with feedback on how you can improve your score. The timescales for receiving feedback from your tutor are dependent on how busy the accredited markers are. It can be between two and eight weeks for your marks to be received by the tutor and then passed on to you. Course Duration The course will take approximately 40 hours to complete in full. You can enrol at any time and learn at your own pace. You have 18 months to complete the course. Entry Requirements Level 3 Award in Food Safety or relevant industry knowledge Testimonials 'I have found this course excellent. I've not attempted online learning at this level before, and was slightly anxious that I wouldn't have face to face contact with my tutor, thinking I may need it at Level 4 - These concerns were totally silly, as I had bespoke feedback, inclusive of emails, model examples, additionally help with specific questions I asked. The tutor was very personable, clear and responsive. I think what is really important to note, is that it wasn't just template responses that didn't really give any depth. Feedback was great and constructive. The learning platform was very easy to follow, I believe I had to contact helpdesk once when I first started, and they responded and assisted me almost immediately.Well, I passed with very strong marks, so I think that says more than what I can't - Many thanks, will definitely recommend'. Meredith 'Excellent course really good feedback and exercise material. Enjoyed completing and the support from tutor was fantastic'. Danielle Course Discounts When purchasing 2 licences for the Level 4 Award in HACCP course a 10% discount will be applied at checkout. Larger discounts apply for the purchase of 5 or more licences and also for combined purchases with the Level 4 Award in Food Safety. To find out more please phone a customer advisor on 0844 854 9218. Payment Options The most straight forward method of payment is to select the number of users you require and add the product to your shopping cart by selecting Add to Cart. You will then be able to make payment using most credit and debit cards, Paypal or bank transfer. Full tutor (HACCP specialist) and IT Support is available during the course via email and discussion boards. This course is externally certified by OCN. This award will enable the holder to demonstrate to the regulators that they have been properly trained in accordance with the national occupational standards and legal requirements. If you run a food business, it is law in Europe that you must have a food management plan based on HACCP principles. The level required depends on your job role and responsibilities; Level 2 Award in HACCP provides the basic understanding required by any food handlers Level 3 Award in HACCP provides more detailed information and is suitable for supervisors and managers Level 4 Award in HACCP provides all the knowledge required to design, develop, manage, implement and verify a HACCP based food management system in the workplace, and is suitable for managers. On successful completion of the course your certificate will be applied for from OCN, the accredited awarding organisation. The certificate will be delivered to you by post and the timescale for this can be between 2 and 4 weeks. Yes, by law anyone handling food needs to receive training in food hygiene which enables them to handle food in the safest way appropriate to the area they work in. The level required depends on the job role and responsibilities; Level 1 in Food Safety - provides the basic understanding required by any food handlers to meet legal requirements for food safety. Suitable for anyone working in a food production or retail business. Level 2 in Food Safety - provides an understanding of the importance of food safety and the knowledge of safe practices and procedures. Suitable for anyone working in a catering, manufacturing or retail setting. Level 3 in Food Safety - builds on the basic knowledge of food safety best practice to provide an in-depth understanding. Suitable for supervisors and managers Level 4 in Food Safety - comprehensive understanding of the management of food safety. Suitable for quality assurance managers, food production managers, owners of food businesses and food hygiene auditors. The level required depends on your job role and responsibilities; Level 1 in Food Safety - provides the basic understanding required by any food handlers to meet legal requirements for food safety. Suitable for anyone working in a food production or retail business. Level 2 in Food Safety - provides an understanding of the importance of food safety and the knowledge of safe practices and procedures. Suitable for anyone working in a catering, manufacturing or retail setting. Level 3 in Food Safety - builds on the basic knowledge of food safety best practice to provide an in-depth understanding. Suitable for supervisors and managers Level 4 in Food Safety - comprehensive understanding of the management of food safety. Suitable for quality assurance managers, food production managers, owners of food businesses and food hygiene auditors. There is no legal requirement to renew training at a specified time. However, there is a requirement for staff to have up to date food safety knowledge in line with their work activities. As best practice for renewing a premises food hygiene certificate is 3 years, and this involves an environmental health inspector checking that staff are appropriately trained, it has become industry practice to renew training every 3 years. However, if an employees responsibilities for handling food change or the organisation adopts a new procedure then training should be delivered at that time.