



Summary of Learning Outcomes

Level 3 Award in Supervising HACCP
for Catering

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SUMMARY OF LEARNING OUTCOMES FOR LEVEL 3 AWARD IN SUPERVISING HACCP FOR CATERING

Summary of Learning Outcomes:

1. Principles of HACCP:
 - 1.1 State the purpose of implementing a HACCP based food safety management system in a catering environment and be able to:
 - 1.1.1 Define the terms: food safety management system, safe food, HACCP, HACCP team, flow diagram, hazard, hazard analysis and risk
 - 1.1.2 Explain the importance of commitment to food safety by managers and employees and describe methods of achieving and maintaining this commitment
 - 1.1.3 Outline the World Health Organisation (WHO) approach to classifying food safety management systems
 - 1.1.4 Define the benefits and limitations of Codex HACCP within the catering environment
 - 1.1.5 Compare and contrast the most significant UK HACCP 'based' approaches to HACCP including e.g. Safe food for better business, CookSafe Food Safety Assurance and Safe Catering – Your Guide to HACCP
 - 1.1.6 Outline the origins of HACCP and how it was developed as a food safety management system
 - 1.1.7 Discuss the legislation relating to HACCP including HACCP training requirements and 'vertical regulations'
2. Food Safety Management:
 - 2.1 Outline the initial processes for HACCP based food safety management systems and are able to:
 - 2.1.1 Describe the importance of planning the HACCP project and know the role of employers, managers, supervisors and employees with regard to the design and implementation of HACCP and food safety management
 - 2.1.2 State that HACCP requires a structured implementation and be able to describe the 12 Codex Alimentarius logical steps to HACCP

- 2.1.3 Describe the benefits of using a HACCP team approach and give examples of HACCP teams within in a range of catering businesses
 - 2.1.4 Outline the purpose of prerequisite programmes and describe prerequisite programmes (PRPs) used in catering environments
 - 2.1.5 Provide examples of PRPs used in catering and how they should be managed
 - 2.1.6 Outline a range of catering models including cook serve, cook chill and cook freeze and the implications of these for food safety
 - 2.1.7 Describe the benefits of using process flow diagrams and the types of flow diagrams suitable for use in a range of catering environments.
3. HACCP Systems:
- 3.1 Outline the development of a HACCP system suitable for a catering environment and be able to:
 - 3.1.1 Identify the 7 principles of HACCP as defined by CODEX
 - 3.1.2 Identify hazards commonly associated with catering premises and foods and link these to their intended use including consumers ho may be particularly susceptible to food poisoning
 - 3.1.3 Assess the significance of the hazards and establish control measures which are often used in catering establishments.
4. Critical Control Points:
- 4.1 Outline the importance of identifying critical control point and be able to:
 - 4.1.1 Define the terms critical control point, critical limit and target level
 - 4.1.2 Identify critical control points and relate to the types of food production processes in use within a business
 - 4.1.3 Establish target levels at critical control points and distinguish between critical limits and targets within a catering process
 - 4.1.4 Identify methods of validating critical limits
5. Monitoring Procedures:
- 5.1 Establish monitoring procedures for controlling food safety:
 - 5.1.1 Define and identify monitoring procedures used within HACCP plans

- 5.1.2 Establish appropriate methods of monitoring at critical control points within a catering environment
 - 5.1.3 Describe the importance of planning monitoring activities including allocation of responsibilities and determining frequency.
6. Corrective Actions:
- 6.1 Describe the requirements of corrective action in HACCP and be able to:
- 6.1.1 Outline the purpose of corrective actions
 - 6.1.2 Identify a range of both product and process corrective actions within a catering environment
 - 6.1.3 Specify procedures to be undertaken when implementing corrective actions
 - 6.1.4 Establish what action should be taken when product is found to be outside its critical limits.
7. Evaluation and Review:
- 7.1 Evaluate and review the HACCP plan and procedures and be able to:
- 7.1.1 Define the terms verification, validation and review
 - 7.1.2 Identify the need for, and importance of regular verification, validation and review of the food safety management system
 - 7.1.3 Establish methods for verifying and validating HACCP systems
 - 7.1.4 Explain when HACCP systems should be reviewed and the changes promoting a review and the frequencies of review
 - 7.1.5 Outline the importance of maintaining a HACCP system over a period of time
 - 7.1.6 Identify documentation and records associated with the food safety management system in a typical catering environment and know why it is important to maintain accurate records and documentation
 - 7.1.7 Discuss the concept of reporting by omission.
8. Managing HACCP:
- 8.1 Outline that the type of HACCP study implemented will vary in the catering industry by being able to:

- 8.1.1 Identify that the size and complexity of the food safety management system will vary dependent upon the catering business it is to be implemented in
- 8.1.2 Identify reasons why implementation of HACCP may fail
- 8.1.3 Identify that the size and complexity of the food safety management system will vary dependent upon the catering business it is to be implemented in.