



Chartered
Institute of
Environmental
Health

FOUNDATION CERTIFICATE IN HACCP (LEVEL 2)

Non – Butchery Excellence Members - £55 + VAT

Butchery Excellence Members – 10% Exclusive Discount

The CIEH Foundation Certificate in HACCP gives learners the opportunity to develop knowledge of food safety management. Legislation requires all food outlets to have a food safety management system based upon HACCP. This course will assist food operatives to understand and implement HACCP practices in their own food production environments.

Upon completion of this course you will have knowledge of the processes required to support and maintain food safety in the workplace so that it is safe for consumption.

Who is this course for?

- Food operatives who need to support food safety management
- Employees within food retail premises dealing

Course overview

This course will develop your knowledge and raise awareness of food hazards such as why and how a HACCP system is implemented, including what the essential principles of HACCP are and what must be done to ensure the food is safe for consumers to eat. You will learn about the analysis and control of biological, chemical and physical hazards from production to handling and distribution.

You will also learn about the HACCP regulations for the management of food safety, covering the main principles and practices so that you know how to comply with food hygiene guidelines to successfully follow safe food practices in the workplace.

To sign up to this course contact Butchery Excellence International now on; 0044 (0) 28 855 57700 or email us on info@montgomeryfoodconsulting.com

Butchery Excellence International is credited by CIEH as an official Training Centre for HACCP & Food Safety Courses.