



Chartered
Institute of
Environmental
Health

INTERMEDIATE CERTIFICATE IN HACCP (LEVEL 2)

Non – Butchery Excellence Members - £215 + VAT

Butchery Excellence Members – 10% Exclusive Discount

The CIEH Intermediate Certificate in Hazard Analysis and Critical Control Point (HACCP) provides learning that promotes effective and practicable management for identifying food safety hazards. HACCP is a food safety management system that enables businesses involved in food production to maintain the safety of the products. It is essential that managers, supervisors and those with responsibility for food safety understand the system and its implementation.

Upon completion of this course you will understand what is required to ensure that effective management and adequate controls are in place to mitigate food safety hazards.

Who is this course for?

- For supervisors and managers within catering, retail and manufacturing industries

Course overview

This course will ensure that you meet your legal obligations and minimise risks. You will learn about food safety management based on codex principles and application of HACCP. You will also learn how to monitor, evaluate and review processes and procedures such as dating and stock rotation, designed to document the monitoring and management of a food safety system.

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.