



# **Summary of Learning Outcomes**

Level 2 Award in HACCP for Catering

## Contents

Contents .....	2
SUMMARY OF LEARNING OUTCOMES FOR LEVEL 2 AWARD IN HACCP FOR CATERING ....	3
Summary of Learning Outcomes: .....	3
1. Principles of HACCP:.....	3
2. Food Safety Management: .....	3
3. Implementation of HACCP:.....	4
4. Hazards and Controls: .....	4
5. Critical Control Points, Critical Limits and Target Levels: .....	4
6. Monitoring: .....	5
7. Corrective Actions:.....	5
8. Verification: .....	5
9. HACCP Documentation: .....	5

## SUMMARY OF LEARNING OUTCOMES FOR LEVEL 2 AWARD IN HACCP FOR CATERING

### Summary of Learning Outcomes:

1. Principles of HACCP:
  - 1.1 Candidates must be able to recognise and define common HACCP terms and state the principles of HACCP by being able to:
    - 1.1.1 Define the terms: HACCP, food safety management systems, safe food, prerequisites, HACCP team, flow diagram, hazard, hazard analysis, control measure, risk, critical control point, critical limit, target level, monitoring, corrective action, verification and review.
    - 1.1.2 Identify raw ready-to-eat, raw to be cooked, high- and low-risk foods and be able to give examples of each.
    - 1.1.3 Explain how the properties, sources and handling of food influence the types of hazard associated with it.
    - 1.1.4 List the 7 principles of HACCP as defined by CODEX.
2. Food Safety Management:
  - 2.1 Candidates must recognise the need for a systematic approach for food safety management and be able to:
    - 2.1.1 Explain the importance of food safety and the requirement for effective food safety management procedures based on HACCP
    - 2.1.2 State the need for a systematic approach for food safety.
    - 2.1.3 Outline the benefits of implementing HACCP systems including contributing to a 'due diligence' defence.
    - 2.1.4 State the origins of HACCP.
    - 2.1.5 State the legal requirement for HACCP including HACCP training.
    - 2.1.6 Explain the importance of HACCP training and outline the role of employees regarding the implementation of HACCP and food safety management.
    - 2.1.7 Explain that the size and complexity of the food safety management system will vary dependant upon the catering business it is to be implemented in.

- 2.1.8 State examples of food safety management systems used in catering, to include Codex HACCP and SFBB, Safe Catering – Your Guide to HACCP (Northern Ireland) and CookSafe (Scotland).
- 3. Implementation of HACCP:
  - 3.1 Candidates must outline the stages involved in implementing HACCP and be able to:
    - 3.1.1 Outline preliminary steps required prior to implementing HACCP in a catering environment
    - 3.1.2 Explain the need for prerequisite programmes and provide examples of common pre requisite programmes in a catering environment.
    - 3.1.3 State the steps required to prepare the HACCP plan, including: scope and terms of reference, selection of HACCP team, sources of information, product or process description, grouping of products, intended use, development and confirmation of flow diagrams.
    - 3.1.4 Describe the benefits of developing flow diagrams and be able to draw a simple diagram suitable for use in a catering environment.
- 4. Hazards and Controls:
  - 4.1 Identify common food hazards and controls and be able to:
    - 4.1.1 Identify what is meant by hazard analysis and outline the importance of determining significant hazards and suitable controls.
    - 4.1.2 Identify the four main hazards in the catering industry (microbiological, physical, chemical and allergenic), give common examples of each and how they can be controlled.
    - 4.1.3 State that microbiological hazards include contamination, multiplication and survival of pathogens and explain how each of them can be controlled.
- 5. Critical Control Points, Critical Limits and Target Levels:
  - 5.1 Explain the importance of identifying critical control points and be able to:
    - 5.1.1 Explain the purpose of targets levels at critical control points and distinguish between critical limits and targets.
    - 5.1.2 State examples of suitable critical control points, critical limits and targets in catering.

6. Monitoring:
  - 6.1 Explain the process of monitoring and be able to:
    - 6.1.1 Outline the importance of monitoring systems for critical control points.
    - 6.1.2 State examples of monitoring systems, which may be implemented in a catering environment.
7. Corrective Actions:
  - 7.1 Describe the purpose of corrective action in HACCP and be able to:
    - 7.1.1 Describe what a corrective action should specify.
    - 7.1.2 Explain when corrective actions should be taken, describe the importance of implementing suitable corrective actions and know that they should include both process and product corrective actions.
    - 7.1.3 State examples of suitable corrective actions for a variety of common process steps within a catering environment.
8. Verification:
  - 8.1 Outline the importance of verifying, reviewing and documenting HACCP systems in a catering environment and be able to:
    - 8.1.1 Recognise methods of verifying the effectiveness of HACCP systems.
    - 8.1.2 Explain the importance of reviewing HACCP systems and describe how this may be achieved.
    - 8.1.3 Explain when HACCP systems will need to be reviewed.
9. HACCP Documentation:
  - 9.1 Describe the documentation and records needed to support a HACCP system and be able to:
    - 9.1.1 State examples of monitoring records and other documentation associated with the food safety management system in a catering environment and explain why it is important to maintain accurate records and documentation.
    - 9.1.2 Explain that the size and complexity of the food safety management system will vary dependant upon the catering business it is to be implemented in.