



HABC Level 3 Award in HACCP for Catering

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 AlMashreqBH



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Qualification overview and objective

The objective of this qualification is to support a role in the workplace and give learners personal growth and engagement in learning. The qualification is designed for learners who wish to progress to higher or supervisory level within a food catering business.

Topics include ensuring compliance with food safety legislation, the application and monitoring of good hygiene practice, how to implement food safety management procedures and the application and monitoring of good practice regarding contamination, microbiology and temperature control.

Who is this qualification for?

This qualification is aimed at those working in the catering industry who are at, or wish to progress to, a higher or supervisory level.

How long will it take?

To complete this qualification learners should expect to undertake a minimum of 20 hours of learning..

Topics covered

These include ensuring compliance with food safety legislation, the application and monitoring of good hygiene practice, how to implement food safety management procedures and the application and monitoring of good practice regarding contamination, microbiology and temperature control.

Assessment method

This qualification is assessed by a multiple-choice examination.

