

CIEH Level 2 Principles of HACCP course



Location South East, Surrey https://www.freeadsz.co.uk/x-318014-z



CIEH Level 2 Award in Principles of HACCP course 22nd March 2016 HACCP level 2 course Venue London Cost: £65pp includes exam fee. No VAT to add. http://www.kitchentonic.com/course/cieh-level-2-principles-haccp-course Duration: one-day programme Assessment method: multiple-choice examination (30 questions) CIEH certificated: Yes QCF units: A/601/2631 Pre-requisite: Ideally food safety level 2 and minimum literacy level of 1 What topics are covered by the course? The Principles of HACCP Application of HACCP Designing the Plan (including group exercises) The Team Approach Hazard Analysis Methodology Identification of Critical Control Points Monitoring Procedures Corrective Action Verification The CIEH Level 2 Award in Principles of HACCP is designed for those working or preparing to work in food businesses where a food safety management system based on Codex HACCP principles is implemented. It will help anyone in a catering or manufacturing setting to understand the principles and purpose of HACCP and be able to apply it correctly in their own workplace. This one-day qualification is particularly useful for those involved in the implementation and maintenance of HACCP-based systems, as well as those who are, or intend to become, members of HACCP teams. Kitchen Tonic is a CIEH registered centre http://www.cieh-coursefinder.com/Account-full.aspx?CenterId=60559&Edit

