



# HACCP

## HACCP - Level 2 - E-Learning



### Course Aim

HACCP, which is an internationally recognised system in the food industry, ensures that all businesses involved in the production and sale of food ensure that it is safe for consumption. This is an essential training course for all employees in the food industry.

#### Available in over 35 languages

Our courses are machine translated\* into a variety of popular International languages, so regardless of location or language preference, we've got you covered. Our machine translated content includes the translation of course transcripts and test questions.

*\*Content which is not English may be machine translated and is for assistive purposes only. We cannot guarantee the accuracy of translations.*



### Who Should Attend?

Any organisation that produces, handles, sells, or distributes consumable products in the UK are legally required to implement HACCP as a food safety management system. This course teaches delegates how to put HACCP principles into practice.



### Course Duration

This is a 35 minute course.



### Agenda

The course modules cover:

- What is HACCP?
- The 12 Steps of HACCP



### Certification

Delegates will receive a HSS printable certificate in HACCP - Level 2 upon completion of the course.

This course is approved and accredited by IOSH.