

Highfield Level 2 Award in HACCP for Catering (RQF)

QUALIFICATION NUMBER: 603/2527/6

WHO REQUIRES THIS QUALIFICATION?

This qualification is aimed at those working in a food catering environment and other food handlers. The qualification is intended for candidates already working in catering and those who are preparing to work in the industry.

WHY A HIGHFIELD QUALIFICATION?

Highfield is the leading provider of regulated compliance qualifications in the UK, certifying over 350,000 learners a year. Highfield currently provides around 70% of all regulated food safety qualifications. We're extremely proud to be a Highfield-approved centre and offer industry-recognised qualifications that will enhance learners' career prospects.

WHAT NEXT?

Learners successfully completing this qualification may wish to progress on to further qualifications, such as:

- Highfield Level 3 Award in HACCP for Catering
- Highfield Level 3 Award in HACCP for Food Manufacturing
- Highfield Level 3 Award in Food Safety in Manufacturing

COURSE
DATES TBC



HACCP
FACT SHEET



QUALIFICATION TIME IS 7
HOURS, RECOMMENDED 6 GLH



ASSESSED BY A
MULTIPLE- CHOICE
EXAMINATION

REGULATED BY:

OFQUAL

CCEA

QUALIFICATIONS WALES

WHAT DOES THE QUALIFICATION COVER?

Topics include:

- Principles of HACCP for catering
- Food safety management
- Procedures to develop Food Safety Management

WHERE CAN THIS COURSE BE TAKEN?

This qualification can be taken through any Highfield approved training centre.



BOOK
NOW

01827 281 245



Highfield

Approved Highfield Centre

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