
Highfield Level 3 Award in Food Manufacturing (RQF)

QUALIFICATION NUMBER: 603/2231/7

WHO REQUIRES THIS QUALIFICATION?

This qualification is aimed at those responsible for assisting in the development and maintenance of HACCP systems in a food manufacturing environment. This qualification is also aimed at learners who are already working in food manufacturing with knowledge of food hazards and controls.

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?

Individuals achieving this qualification can progress onto the:

- Highfield Level 4 Award in Food Safety Management in Manufacturing
- Highfield Level 4 Award in HACCP for Management (CODEX Principles).

COURSE DATES

BOOK NOW



HACCP FACT SHEET



QUALIFICATION TIME IS 15
HOURS, RECOMMENDED 13
GLH



ASSESSED BY A MULTIPLE-
CHOICE EXAMINATION

REGULATED BY:

OFQUAL

CCEA

QUALIFICATIONS WALES

WHAT DOES THE QUALIFICATION COVER?

Topics include:

- Importance of HACCP based food safety management procedures
- Processes of HACCP base procedures
- Implementing HACCP based food safety procedures

WHERE CAN THIS COURSE BE TAKEN?

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



Highfield

Approved Highfield Centre

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