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# Highfield Level 2 Award in HACCP for Catering (RQF)

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**QUALIFICATION NUMBER: 603/2527/6**

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## 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, certificating 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

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## COURSE DATES

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## BOOK NOW



## HACCP FACT SHEET



QUALIFICATION TIME IS 7  
HOURS, RECOMMENDED 6 GLH



ASSESSED BY A MULTIPLE-  
CHOICE EXAMINATION

REGULATED BY:

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QUALIFICATIONS WALES

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## 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.



# Highfield

Approved Highfield Centre

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