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# Highfield Level 3 Award in HACCP for Caterers (RQF)

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**QUALIFICATION NUMBER: 603/4316/3**

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## WHO REQUIRES THIS QUALIFICATION?

This qualification has been developed for caterers to gain a better understanding of how HACCP can be simply applied to the catering environment. This qualification will also be useful for those learners who already hold a level 3 or level 4 food safety qualification as a means of demonstrating CPD. It may also suit some enforcement officers who mainly inspect catering premises.

## 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 HACCP for Management (CODEX Principles).

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## COURSE DATES

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## BOOK NOW



## HACCP FACT SHEET



QUALIFICATION TIME IS 7  
HOURS



ASSESSED BY A MULTIPLE-  
CHOICE EXAMINATION

REGULATED BY:

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OFQUAL

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CCEA

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QUALIFICATIONS WALES

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## WHAT DOES THE QUALIFICATION COVER?

Topics include:

- HACCP being applied to the catering environment
- Importance of HACCP-based food safety management procedures in catering
- Hazards and controls in the catering operation
- HACCP based procedures
- HACCP-based food safety

## 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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