

# LEVEL 3 HACCP FOR CATERERS E-SLIDES



Learn how to effectively manage HACCP within your business with our new HACCP for Caterers level 3 online e-slides course. This course has been developed for caterers to gain a better understanding of how HACCP can be simply applied to the catering environment. It is also ideal for those learners who wish to go on to achieve a level 3 HACCP catering qualification.

## Areas covered

- Definition and importance of HACCP and legislation/best practice
- Food safety hazards and types, prerequisite programmes
- CODEX 12 logical implementation, steps of HACCP, the HACCP team
- Users and flow diagrams
- Hazard analysis
- Critical control points, critical limits, targets, tolerances
- Monitoring procedures
- Corrective actions
- Validation of the plan and verification procedures
- Documentation and record keeping



## Why e-slides?

Our e-slides combine the comprehensive content of our trusted training materials with engaging interactive elements, all of which can be delivered anywhere there is an internet connection – so learners no longer have to worry about a course not running in their local area. They also allow learners to complete courses in their own time at a location that suits them.



## What's included?

- E-slides covering all of the key learning objectives (8 modules) of the level 3 qualification
  - Interactive exercises to help learners absorb the essential learning outcomes
  - Detailed notes
  - End of module tests to ensure learning has been retained
- A digital copy of the Intermediate HACCP book  
Customised branding and translation options on request



## Key details at a glance



**Duration:** Self-paced



**Assessment:** Multiple-choice questions



**Certificated:** Yes – Highfield Completion Certificate



**Support:** 01302 363277  
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**Localisation:** EU legislation within a UK context, but suitable for international businesses that trade with the EU and will be subject to the legislation