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Level 2/3 Award in HACCP for Animal Feed Manufacturing

AGENDA – DAY 1

- 9.00-9.30am Registration and Introductions**
- 9.30-10.45am Introduction to HACCP**
This session will give an introduction to the role of HACCP in feed safety management systems and will include the requirements of legislation and assurance schemes
- 10.45-11.00am Coffee**
- 11.00-12.45 The Seven Principles of HACCP – Hazard Analysis and Control Measures**
This programme will study the development of a HACCP plan for a feed milling operation, using practical examples to illustrate the seven principles of HACCP, starting with identification of hazards and the design of control measures. Other types of feed businesses can be included.
- 12.45-1.15 Lunch**
- 1.15-1.45pm Pre-requisite programmes**
Using pre-requisite methodology in a HACCP plan
- 1.45-3.00pm Critical Control Points and Monitoring Procedures**
How to define Critical Control points and develop monitoring procedures to ensure that breaches of Critical Control points are identified and corrected
- 3.00-3.30 Review, Validation, Verification**
An explanation of these terms and how their role in maintaining an effective HACCP system
- 3.30 Short mock examination**
- 4.00-5.00 RSPH 'Level 2 Award in HACCP for Food Manufacturing' examination**
A 45 minute examination comprising of 20 multiple choice questions, to be taken under exam conditions. Following external marking of the exam, candidates, if successful, will be awarded a Nationally Accredited certificate.

AGENDA – DAY 2

9.00-10.45am Implementation and Maintenance of a HACCP system

A more in-depth analysis of implementation, validation, verification and review, looking at examples of food safety failures and their outcome.

10.45-11.00am Coffee

11.00-11.30 Use of the Codex Decision Tree

How to use the Codex Decision Tree to identify Critical Control Points

11.30-12.45 Case Study

Auditing a HACCP study using a case study- explaining how to effectively audit a HACCP study in a feed business.

12.45-1.15 Lunch

1.15-3.00 Revision

Using the Specimen exam, we'll go through the Level 3 paper

3.00-4.00 RSPH 'Level 3 Award in HACCP for Food Manufacturing' examination

A 60 minute examination comprising of 30 multiple choice questions, to be taken under exam conditions. Following external marking of the exam, candidates, if successful, will be awarded a Nationally Accredited certificate.