



BRITSAFE LEVEL 3

CERTIFICATE IN HACCP FOR FOOD MANUFACTURING

111/5321/3



Introduction:

The Britsafe Level 3 Certificate in HACCP for Food Manufacturing is a qualification tailored for individuals working in or aspiring to work within food production environments, where regulatory compliance and risk-based food safety management are critical. This course provides a comprehensive understanding of the Hazard Analysis and Critical Control Point (HACCP) system, focusing on its application to the unique demands of food manufacturing operations. Learners will explore how to identify potential biological, chemical, and physical hazards, establish critical control points, and implement monitoring and corrective procedures aligned with national and international food safety regulations. Emphasizing both operational relevance and legal responsibility, the qualification equips supervisors, team leaders, and quality assurance personnel with the competence to participate in, or lead, HACCP-based food safety systems. This course enhances not only technical understanding but also supports the career progression of those committed to upholding the highest standards of product integrity and consumer protection in the manufacturing sector.

Qualification Regulation and Support:

The Britsafe Level 3 Certificate in HACCP for Food Manufacturing is designed, quality assured, and awarded by Britsafe™ Qualifications UK Limited. Its framework aligns with internal qualification development protocols and evidence-based curriculum standards.

Key facts:

Qualification Number:	111/5321/3
Minimum Contact Hours:	20
Guided Learning Hours:	20
Credit Value:	2
Credential Status:	Certificate
Assessment Method:	Multiple-choice examination



Qualification Overview and Objective:

The Britsafe Level 3 Certificate in HACCP for Food Manufacturing is designed for individuals in food manufacturing roles. Participants gain advanced knowledge of HACCP principles, risk assessment, and system implementation. This qualification ensures compliance with legal requirements and prepares individuals for roles requiring specialized expertise in HACCP for food manufacturing.

The objective of the qualification is to:

- Develop advanced knowledge of Hazard Analysis and Critical Control Points (HACCP) in food manufacturing.
- Identify and assess food safety hazards in manufacturing processes.
- Learn advanced strategies for implementing and managing HACCP systems.
- Gain proficiency in conducting comprehensive HACCP risk assessments.
- Demonstrate compliance with legal requirements for HACCP in food manufacturing.

Entry Requirements:

To register for this qualification, learners are required to meet the following entry requirements:

- Must be aged 16 and over
- Participants should have a basic understanding of the English language to effectively engage with course materials and assessments.
- This course is open to individuals of all backgrounds and experience levels who have an interest in workplace health and safety.

Geographical Coverage:

This qualification is suitable for delivery in England, Northern Ireland, Wales and can be offered internationally.

Delivery/Assessment Ratios:

To effectively deliver this qualification, centres are recommended not to exceed the ratio of 1 Qualified Tutor to 12 Learners in any one instance. If centres wish to increase the recommended ratio, they must first inform your dedicated Britsafe™ accounts manager before doing so.

Centre Requirements:

To effectively deliver this qualification, centres should have the following resources in place:

- Classroom with suitable seating and desks; and
- High-quality teaching and learning resources.

Guidance on Delivery:

The total qualification time (TQT) for this qualification is 20-hours and of this 20-hours is recommended as guided learning (GL). TQT is an estimate of the total number of hours it would take an average learner to achieve and demonstrate the necessary level of attainment to be awarded with a qualification, both under direct supervision (forming Guided Learning Hours) and without supervision (all other time). TQT and GLH values are advisory and assigned to a qualification as guidance.



Guidance on Assessment:

This qualification is assessed through a multiple-choice question exam.

- Centre's must take all reasonable steps to avoid any part of the assessment of a learner (including any internal quality assurance and invigilation) being undertaken by any person who has a personal interest in the result of the assessment.
- Centres must follow Britsafe™ Examination and Invigilation Procedures. Completed examination papers are to be returned to Britsafe™ for marking or If in case of online examination; records shall be updated on EMS portal accordingly.

Guidance on Quality Assurance:

Britsafe™ requires centres to have in place a robust mechanism for internal quality assurance. Britsafe™ will support centres by conducting ongoing engagements to ensure and verify the effective and efficient delivery, quality assurance and invigilation of the qualification.

Tutor Requirements:

Britsafe™ recommends nominated tutors for this qualification meet the following requirements:

- A relevant health and safety qualification at Level 3 or higher,
- Membership of a professional body (e.g., IOSH, IIRSM) is desirable.
- Hold a relevant subject area qualification/or be occupationally competent.
- Hold a recognized teaching/training qualification (or suitable equivalent).
- Level 3 Award in Education and Training (AET) or Train The Trainer.





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