

Highfield Level 2 Award in HACCP for Catering

QUALIFICATION NUMBER: 603/2527/6

WHO REQUIRES THIS QUALIFICATION?

Those working in a food catering environment and other food handlers. Intended for candidates already working in catering and those 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.

WHERE CAN THIS COURSE BE TAKEN?

This qualification can be taken through any Highfield approved training centre.

BOOK

Next Cohort
Intake Now



Reserve your place —
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HACCP FACT SHEET



QUALIFICATION TIME 7
HOURS; RECOMMENDED 6
GLH



ASSESSED BY A MULTIPLE-
CHOICE EXAMINATION

REGULATED BY

OFQUAL

WHAT DOES THE QUALIFICATION COVER?

- Principles of HACCP for catering
- Food safety management
- Procedures to develop Food Safety Management

WHAT NEXT?

- 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



Highfield
Approved Centre