

<b>Title</b>	<b>Demonstrate knowledge of the hazard analysis critical control point (HACCP) system</b>		
<b>Level</b>	<b>6</b>	<b>Credits</b>	<b>4</b>

<b>Purpose</b>	People credited with this unit standard are able to explain: the HACCP system; the process of developing a HACCP plan; the features of a critical control point; and the process for setting and responding to critical limits for a critical control point.
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<b>Classification</b>	Science > Science - Core
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Legislation applicable to this unit standard includes:  
Consumer Guarantees Act 1993;  
Food Act 2014;  
Health Act 1956.
- 2 Glossary  
*HACCP* refers to the Hazard Analysis Critical Control Point system as defined by; *Hazard analysis critical control point (HACCP) system and guidelines for its application*. Report of the Twenty Seventh Session of the Codex Committee on Food Hygiene. Alinorm 97/13, annex to Appendix II. Codex Alimentarius Commission, Food and Agriculture Organisation, Rome 2003.

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### Outcomes and performance criteria

#### Outcome 1

Explain the HACCP system.

#### Performance criteria

- 1.1 The benefits of the seven principles of HACCP are explained in relation to product safety.
- 1.2 Hazards are identified and explained in terms of the microbiological requirements of HACCP.

**Outcome 2**

Explain the process of developing a HACCP plan.

**Performance criteria**

2.1 The importance of each step in the process of developing the HACCP plan is explained.

Range team selection, product and/or procedure, flow diagram, hazards identification, critical control point, documentation, audit, review.

**Outcome 3**

Explain the features of a critical control point.

**Performance criteria**

3.1 The features of a critical control point are explained and are consistent with HACCP.

Range biological, chemical, physical.

**Outcome 4**

Explain the process for setting and responding to critical limits for a critical control point.

**Performance criteria**

4.1 Sources of industry standards are identified in terms of standard setting in the HACCP system.

Range legislation, regulation, process requirements, specifications.

4.2 The monitoring of critical control points is described in terms of different responses within the HACCP system.

4.3 Corrective actions when critical control point limits are exceeded are explained in terms of the HACCP system.

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<b>Planned review date</b>	31 December 2023
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**Status information and last date for assessment for superseded versions**

Process	Version	Date	Last Date for Assessment
Registration	1	17 February 1998	31 December 2014
Review	2	23 November 1999	31 December 2014
Review	3	21 May 2010	N/A
Rollover	4	27 January 2015	N/A
Review	5	27 September 2018	N/A

**Consent and Moderation Requirements (CMR) reference**

0113

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

**Comments on this unit standard**

Please contact NZQA National Qualifications Services [nqs@nzqa.govt.nz](mailto:nqs@nzqa.govt.nz) if you wish to suggest changes to the content of this unit standard.