

Course Outline

HACCP

Course length: 7 hrs

Qualification: HACCP certificate

INTRODUCTION

The need to adopt preventative strategies in the preparation of food to ensure its safety has increasingly become the focus of good practice and regulatory requirements. Current regulations require the owners of food businesses to conduct a hazard analysis of their food operations and to implement suitable and sufficient controls to eliminate or at least reduce the risks posed by identified hazards.

SYLLABUS

A. HAZARD ANALYSIS PRINCIPLES

The expected outcome is that the student will understand the principles of hazard analysis, the need for a systematic and flexible approach and is able to:

- Define and differentiate between control points and critical control points;
- Explain the terms: preventative measures corrective action monitoring;
- Understand the techniques involved in planning, analysing and documenting a hazard analysis study;
- Appreciate the need to take into account personal skills and knowledge and that of other personnel both internal and external;



- Understand the nature of suitable control measures and monitoring procedures;
- Explain the importance of review procedures;
- Appreciate the differing nature and relevance of other hazard analysis systems including HACCP (Hazard Analysis Critical Control Point) and ASC (Assured Safe Catering).

B. APPLICATION OF HAZARD ANALYSIS PRINCIPLES

The expected outcome is that the student will appreciate the practicalities of planning and carrying out a hazard analysis in a familiar food business or process and is able to:

Produce a suitable flow chart describing the process;

Construct a hazard analysis plan identifying additional information/guidance and determining the appropriate involvement of other personnel;

Identify relevant food hazards, their location within the process and preventative measures available;

Identify points where control is critical and determine suitable control measures;

Determine the limits for, and nature of, corrective actions;

Determine suitable monitoring procedures;

Identify the need for review;

Devise suitable and appropriate documentation.

C. LEGAL REQUIREMENTS

The expected outcome is that the student understands the legislative requirements for hazard analysis and is able to:

State the general requirements for 'hazard analysis' contained within the The Food Hygiene (England) Regulations 2005;

Describe the nature of additional requirements for hazard analysis found in special food industries covered by 'vertical regulations';

Understand the likely requirements of enforcement officers for hazard analysis to be carried out and demonstrated to a suitable extent.

Cost: £35 per person + VAT on open courses

£35 per person (min charge of £280) + VAT for in-house courses

