

Applying HACCP Principles™ For the Food Service Industry

HACCP is being recognized as the most efficient way to ensure the safety of food products. This course follows the classic approach to Hazard Analysis Critical Control Point (HACCP) and covers the scientific basis and methodology of HACCP.

The course consists of the following 7 units that the participant must complete:

Unit One	Introduction to HACCP
Unit Two	Food Borne Illness
Unit Three	The Seven HACCP Principles
Unit Four	Identifying Hazards and Determining Critical Control Points
Unit Five	Critical Limits, Monitoring and Corrective Actions
Unit Six	Verification and Record Keeping
Unit Seven	Overcoming Barriers to HACCP Implementation

Course Objectives

Upon completion of this course, individuals will be able to identify the critical safety issues involved in the handling, preparing and serving of safe food. Students will understand current HACCP methodology and will develop the record keeping and verification skills needed for the implementation and maintenance a current HACCP plan.

Evaluation Process

At the end of each module, there is a quiz that each course participant must challenge and successfully complete with a passing grade before continuing to the next content module.

Course Duration:

The course is self paced so course duration will depend on the individual participant and their prior knowledge base with the course subject matter. On average, the course will take between 1-1.5 hours to complete each unit.

Who Should Take the Course?

The course is intended for chefs, managers and employees of food service establishments to help attain and ultimately ensure the safe food and food products consumers demand and competitors are providing.