

HACCP



Product Syllabus:

- What is HACCP?
- Why is HACCP helpful?
- How is HACCP helpful?
- Identifying critical control points
- Common problems
- Food categories
- The food process
- Food deliveries
- Visual checks
- Food storage
- Stock rotation
- Using fridges & freezers
- Food preparation
- Food preparation environment
- Hand washing
- Cooking food
- The Danger Zone
- Cooling food
- Holding food
- Reheating food
- Undertaking HACCP assessment
- HACCP assessment forms
- HACCP in practice
- Producing a HACCP plan

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