

Introduction to HACCP Level 2

CPD, IIRSM, Gatehouse Awards & Institute of Hospitality Approved

HACCP stands for Hazard Analysis and Critical Control Point. It is an internationally recognised food safety management system that is used to identify, evaluate and control hazards which are significant for food safety.

Rather than being a reactive system, HACCP is pro-active. The focus is on prevention of hazards rather than relying mainly on end-product testing.

This course will start by covering some of the key terms you will need to understand before moving on to identifying critical control points and analysing some of the key hazards. It'll show you how to determine control points and how to avoid cross-contamination in the food chain. It will also cover some of the control measures that can be taken along with how to address a problem if a critical limit is breached.

Towards the end of the course all this will be brought together by taking you step by step through the implementation of HACCP and see how the 7 principles of HACCP are integrated into the whole process.

Course	Module Number	Module Name	Pass % Required
Introduction to HACCP Level 2	1	Key Definitions	70
Introduction to HACCP Level 2	2	Microbiological Hazards and Controls	70
Introduction to HACCP Level 2	3	Chemical Hazards and Controls	70
Introduction to HACCP Level 2	4	Allergens and Avoiding Cross-Contamination	70
Introduction to HACCP Level 2	5	Physical Hazards and Controls	70
Introduction to HACCP Level 2	6	Prerequisite Programmes	70
Introduction to HACCP Level 2	7	Implementation of HACCP	70
Introduction to HACCP Level 2	8	The 7 Principles of Hazard Control in Practice	70

Recommended System Requirements

- Browser: Up to date web browser
- Video: Up to date video drivers
- Memory: 1Gb+ RAM
- Download Speed: Broadband (3Mb+)

Duration: 80 minutes (*Note: This is based on the amount of video content shown and is rounded off. It does not account in any way for loading time or thinking time on the questions.*)