LEVEL 2 HACCP FOR CATERING AND RETAIL

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This Level 2 HACCP for Catering and Retail course has been designed for workers of all levels within a catering or food retail premises. By taking this course it helps your company and employees ensure compliance with EU Regulation (EC) No 852/2004 on the hygiene of foodstuffs and the UK regulations on the Food Safety and Hygiene (England) Regulations 2013 (and similar). These EU and UK laws requires all food premises to have an effective and efficient food safety management system in place.

This Level 2 HACCP for Catering and Retail course will aid you to understand why and how a HACCP system is implemented, what the essential principles of HACCP are and what you can do to ensure the food you handle is safe for consumers to eat.

Module 1 - Introduction to HACCP

This module explains the purpose and benefits of implementing HACCP and provides definitions for some of the key terms used. The module outlines the food safety legislation that all businesses must comply with.

- What is HACCP?
- What is Safer Food, Better Business (SFBB)?
- Key terms
- Legislation
- Benefits of HACCP
- Enforcing the law

Module 2 - Microbial Hazards

This module explains the microbiological food safety hazards that are present in the workplace and how you can effectively manage them.

- Microbial hazards
- Pathogenic bacteria
- Spoilage bacteria
- High and low-risk foods
- Food preservation
- Viral contamination

Module 3 - Food Safety Hazards

This module provides an overview of the different types of food contamination and lists examples and possible sources for each to help you understand why a HACCP system is important.

- How contamination applies to HACCP
- Physical contamination
- Chemical contamination
- Allergenic contamination
- Cross-contamination
- Fraud and tampering

Module 4 - Prerequisite Programmes

This module looks at the importance of having basic food safety control measures (prerequisites) in place before implementing a full HACCP system.

- Why prerequisites are required
- Examples of prerequisites
- Assessing prerequisites
- Analysing gaps in prerequisites

Module 5 - Creating a HACCP System

This module looks at the steps that need to be followed before a completed HACCP system can be implemented. The module explains how members for the HACCP team are chosen and why it's necessary to create flow charts for your work processes.

The basics of HACCP
Create a HACCP team
Describe the products and ingredients
Identify the uses and consumers of the products
Construct a flow diagram
Confirm the flow diagram

Module 6 - The 7 Principles: Hazard Analysis and Control Measures

This module outlines the first three principles of HACCP and looks at how your business can determine the significant food safety hazards. The module also explains critical limits and how they should be established.

- The seven principles of HACCP
- Hazard analysis
- Determine critical control points
- The codex decision tree
- Establish critical limits

Module 7 - The 7 Principles: Monitoring and Verification

This module looks at the four remaining principles of HACCP and explains how food businesses can monitor the identified hazard, act in case of emergency and check to ensure that the HACCP system continues to work effectively.

- Monitor critical control points
- Establish corrective actions
- Establish verification procedures
- Reviewing the HACCP plan
- Record-keeping

Aims of the Training

By taking this course learners will:

- Have knowledge of food hygiene legislation and recognise why HACCP is relevant.
- Understand the main categories of food safety hazards.
- Be aware of the seven principles of HACCP.
- Understand the importance of having effective prerequisites in place before implementing a HACCP system.
- Understand what's involved in setting up a HACCP system.
- Know more about identifying food safety hazards and their appropriate control measures.
- Understand the importance of continually monitoring the HACCP system.

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