HACCP LEVEL 2





Wightman and Parrish

T. +44 (0) 1323 445001

E. sales@w-p.co.uk

W. learning.w-p.co.uk/login



HACCP LEVEL 2

earning.w-p.co.uk/logir



HACCP LEVEL 2

WIGHTMAN & PARRISH

T. +44 (0) 1323 445001

What is HACCP and why is it

important?

HACCP (Hazard Analysis Critical Control Point) refers to a method that helps organisations manage food safety. The method involves identifying hazards in a food system and planning how to prevent such events. Hazards can be anything microbiological, chemical or physical that poses a threat to the production of safe food.

This internationally recognised food safety management system (FSMS) identifies Critical Control Points (CCP) that are essential to food safety during food preparation and production. The system also implements control measures to ensure food is safe for consumption.

In brief, HACCP is a proactive approach to food safety that seeks to identify and eradicate hazards before they occur.

Who is this training for?

This course is for any food establishment that manufactures, prepares and/or serves food, such as cafes, restaurants and kitchens.

What does the course cover?

This course covers the:

- Legal requirements for food businesses.
- Concepts that underpin a HACCP system.
- Benefits of a HACCP system.

What is the benefit to your business?

This course will offer your staff quick and effective training on HACCP in your workplace. The training is suitable for private and public sector companies, including community homes (care homes) and other organisations in the healthcare sector.



Video Presentations.

Cross Contextinution	Food Safety Menaperant System (FSMS)	Hazard Analysis Critical Cantrol Point (ISACCP)	Critical Carbol Print (CCP)
Food selvity	Contamination	Food poisoning	Food-borne disease
Food safety hexact			
a systematic approach is local saility to prevent hological, chemisti and pyrical bases to 190CP recompany food bareform and functions assumes to avoide polyridial bacards and design resonance to soluce risks to a safe level.	the preservce of a heatert in local that could have a converse.	This is any illness resulting bran bis consumption of bioconstantiation of performation of the performance of the performance of the performance of the performance of the performance of the performance of the biological the constante	If you run a food humanos, you are heady required to have an approved, written (2005) in photom Ar (2005) a systematic approach to controller bod soley hazards within a business to encourt within a business to encourt within a business to encourt
n proper handling of lood after preprintfilm, end/or and hances to safetyand containers. From anything that could cance have	This is for items for occurs when sensore enti- ted by the sensore enti- ted by the sensor contaminated with harmful benetis or measure partiant. The Proce county secars while been of consuming contaminated fixed.	kinkojest, priprioral donalo da radingonia baseda franca alkost ha baseb of semenen who esemenen contentioned kool	Take is the process where hereaft bacteria is understanding transformed from surfaces, such as nonlinearity transformed as nonlinearity, unweaks hardfur on the ready to eart back or leady predices Once contrastinuated. By feedball passes a higher risk of causing Biness.

Interactive games.

Question 1	
Hazard Analysis Critical Control Point and refers to what?	
O To a method that helps organisations manage food safety	
Bow het food should be cooled at	
How food should be stored safely	
Question 2	
What also does IWCOP dc?	
It helps the Hoad Chef plan the weekly rota	
It ensures that the kitchen runs well during all working patterns.	
It also implements control measures to insure food is safe for consumption	

Final exam - certificates provided.

As a food business, you and your staff need to have good personal hygiene. You must provide information how to make sure both your staff and the food you serve are safe.

FSA - Food Standards Agency

Wightman and Parrish

T. +44 (0) 1323 445 001

E. sales@w-p.co.uk