

HACCP Level 2

Course Content Overview





PD Training HACCP Level 2 - Course Content Overview

This course is aimed at food handlers who may be involved in implementing a HACCP plan in their business. Managers and supervisors should do HACCP Level 3.

Module 1 - Introduction to HACCP

What is a food management system?,
Why is having a food management system important?,
What is HACCP?,
Origins of HACCP,
Is HACCP the only food management system?,
What does the law say?

Module 2 - Food Hazards & Risks

Microbiological hazards and risks,
Allergenic hazards and risks,
Physical hazards and risks,
Chemical hazards and risks

Module 3 - Prerequisites to HACCP

What does prerequisite mean?,
Prerequisites to HACCP,
● Personal hygiene,



- Cleaning schedule,
- Suppliers,
- Suitable premises & equipment,
- Storage and stock control,
- Traceability,
- Pest control,
- Staff training,
- Visitors,
- Complaints

Module 4 - 7 HACCP Principles

Identify the hazards,

Determine critical control points,

Establish critical limits,

Decide on action,

Make sure procedures are followed,

Verify the system works,

Keep records



Module 5 - HACCP Team

What is a HACCP team?,

What is the role of the HACCP team?,

Who should be on the HACCP team?,

What qualifications should the team have?,

Team roles and responsibilities,

Team leader