

HACCP Catering - Level 2

Course Content Overview



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This course is aimed at food handlers in the catering industry. Catering managers and supervisors should do HACCP Catering 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

Final Quiz