

Introduction to Hazard Analysis and Critical Control Point (HACCP) Level 2
**(Accredited by the International Institute of Risk & Safety Management, CPD,
Gatehouse Awards and the Institute of Hospitality)**

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 structure:

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