HACCP IMPLEMENTATION IN CATERING OPERATIONS

Course Outline and Learning Outcomes

Candidates must understand the importance of HACCP based food safety management procedures in a catering environment and be able to:

1.1 Define or explain the terms:

- Prerequisites

- HACCP

- food safety management system

- HACCP Team

- process flow diagram

- hazard

- hazard analysis

- control measure

- risk (severity and likelihood)

- critical control point

- CCP decision tree

- critical limit and target level

- monitoring

- corrective action

- validation

- review, documentation

1.2 Explain the importance of commitment to food safety by managers and employees and describe methods of achieving and maintaining this commitment

1.3 State the benefits and limitations of HACCP systems within the catering environment

1.4 Outline the origins of HACCP and how it was developed as a food safety management system

1.5 Summarise the legislation relating to HACCP including HACCP training requirements, enforcement and potential consequences of non-compliance

1.6 State 7 principles of HACCP as stated in Codex Alimentarius and describe the 12 logic steps of HACCP Implementation.

2. Outline the initial processes for HACCP implementation and are able to:

2.1 Describe the importance of planning the HACCP project and explain the responsibilities of managers and employees with regard to the design and implementation of HACCP and food safety management

2.2 Describe the benefits of using a HACCP team approach and give examples of HACCP teams within in a range of catering businesses

2.3 Outline the purpose of prerequisite programmes

2.4 Provide examples of prerequisite programmes (PRPs) used in catering and how they should be managed

2.5 Outline a range of catering models including cook serve, cook chill and cook freeze and the implications of these for food safety

2.6 Describe the benefits of using process flow diagrams and the types of flow diagrams uitable for use in a range of catering environments

2.7 Explain the importance of confirming a flow diagram

3. Outline the development of a HACCP system suitable for a catering environment and be able to:

3.1 Describe the hazards and risks commonly associated with catering premises and foods and link these to their intended use including consumers who may be particularly susceptible to food poisoning

3.2 Explain the significance of the hazards and describe control measures which are often used

in catering establishments

4. Outline the importance of identifying critical control points and be able to:

4.1 Identify critical control points and relate to the types of food production processes in use within a business

4.2 Establish critical limits and target levels at critical control points and distinguish between ritical limits and targets within a catering process

4.3 Identify methods of validating critical limits

5. Establish and implement monitoring procedures at critical control points:

5.1 Identify monitoring procedures used within HACCP plans

5.2 Establish appropriate methods of monitoring at critical control points within a catering environment

5.3 Describe the importance of planning monitoring activities including allocation of responsibilities and determining frequency

6. Establish the corrective action to be taken when monitoring indicates a loss of control and a CCP and be able to:

6.1 Outline the purpose of corrective actions

6.2 Identify a range of both product and process corrective actions within a catering environment

6.3 Specify procedures to be undertaken when implementing corrective actions

6.4 Establish what action should be taken when product is found to be outside its critical limits

7. Outline verification and review procedures and be able to:

7.1 Identify the need for, and importance of regular verification, validation and review of the food safety management system

7.2 Describe procedures for verifying and validating HACCP systems

7.3 Explain when HACCP systems should be reviewed and the changes promoting a review and the frequencies of review

7.4 Outline the importance of maintaining a HACCP system over a period of time.

7.5 Describe documentation and record keeping procedure associated with the food safety management system in a typical catering environment and know why it is important to maintain accurate records and documentation

7.6 Discuss the concept of reporting by exception

8. Outline that the type of HACCP study implemented will vary in the catering industry by being able to:

8.1 Identify that the size and complexity of the food safety management system will vary dependent upon the catering business it is to be implemented in

8.2 Identify reasons why implementation of HACCP may fail

8.3 Identify that the size and complexity of the food safety management system will vary dependent upon the catering business it is to be implemented in.