HACCP AWARENESS IN CATERING OPERATIONS

Course Outline and Learning Outcomes

Trainees must be able to recognise and define common HACCP terms and state the principles of HACCP by being able to:

1.1 Define the terms: HACCP, food safety management systems, safe food, prerequisites, HACCP team, flow diagram, hazard, hazard analysis, control measure, risk, critical control point, critical limit, target level, monitoring, corrective action, verification and review.

1.2 Identify raw ready-to-eat, raw to be cooked, high- and low-risk foods and be able to give examples of each.

1.3 Explain how the properties, sources and handling of food influence the types of hazard associated with it.

1.4 List the 7 principles of HACCP as defined by CODEX.

Food Safety Management:

2. Trainees must recognise the need for a systematic approach for food safety management and be able to:

2.1 Explain the importance of food safety and the requirement for effective food safety management procedures based on HACCP

2.2 State the need for a systematic approach for food safety.

2.3 Outline the benefits of implementing HACCP systems including contributing to a 'due diligence' defence.

2.4 State the origins of HACCP.

2.5 State the legal requirement for HACCP including HACCP training.

2.6 Explain the importance of HACCP training and outline the role of employees regarding the implementation of HACCP and food safety management.

2.7 Explain that the size and complexity of the food safety management system will vary dependant upon the catering business it is to be implemented in.

Implementation of HACCP:

3. Trainees must outline the stages involved in implementing HACCP and be able to:

3.1 Outline preliminary steps required prior to implementing HACCP in a catering environment

3.2 Explain the need for prerequisite programmes and provide examples of common pre requisite programmes in a catering environment.

3.3 State the steps required to prepare the HACCP plan, including: scope and terms of

reference, selection of HACCP team, sources of information, product or process description, grouping of products, intended use, development and confirmation of flow diagrams.

3.4 Describe the benefits of developing flow diagrams and be able to draw a simple diagram suitable for use in a catering environment.

Hazards and Controls:

4. Identify common food hazards and controls and be able to:

4.1 Identify what is meant by hazard analysis and outline the importance of determining significant hazards and suitable controls.

4.2 Identify the four main hazards in the catering industry (microbiological, physical, chemical and allergenic), give common examples of each and how they can be controlled.

4.3 State that microbiological hazards include contamination, multiplication and survival of pathogens and explain how each of them can be controlled.

Critical Control Points, Critical Limits and Target Levels:

5. Explain the importance of identifying critical control points and be able to:

5.1 Explain the purpose of targets levels at critical control points and distinguish between critical limits and targets.

5.2 State examples of suitable critical control points, critical limits and targets in catering.