

HACCP Principles™ for the Food Service Industry

Course Overview:

HACCP is being recognized as the most efficient way to ensure the safety of food products. This course follows the classic approach to Hazard Analysis Critical Control Point (HACCP) and covers the scientific basis and methodology of HACCP.

Who Should Take the Course?

The course is intended for chefs, managers and employees of food service establishments to help attain and ultimately ensure, the safe food and food products consumers demand and competitors are providing.

Course Objectives:

Upon completion of this course, individuals will be able to identify the critical safety issues involved in the handling, preparing and serving of safe food. Students will understand current HACCP methodology and will develop the record keeping and verification skills needed for the implementation and maintenance of a current HACCP plan.

This course is presented in 7 modules:

1. Introduction to HACCP
2. Food Borne Illness
3. The Seven HACCP Principles
4. Identifying Hazards and Determining Critical Control Points
5. Critical Limits, Monitoring and Corrective Actions
6. Verification and Record Keeping
7. Overcoming Barriers to HACCP Implementation

Evaluation Process:

At the end of each module, there is a test. Participants must successfully complete the test before continuing to the next module. Participants that do not achieve 80% can review the module content and try as many times as necessary to advance and complete the course. Test questions are randomly selected from a test bank, making each test unique.

Upon successfully completing all modules, there is a printable certificate for your records.

Course Duration:

This online course is self-paced. Participants may leave the course at anytime and can resume where they left off. Each module will take approximately 1 – 1.5 hours to complete. The duration will depend on the individual participant and their prior knowledge of the subject matter. On average, the course will take between 7 – 10.5 hours to complete.