# Applying HACCP Principles™ for the Food Service Industry

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.

**The course consists of the following 7 units that the participant must complete:**

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| Unit One | Introduction to HACCP |
| Unit Two | Food Borne Illness |
| Unit Three | The Seven HACCP Principles |
| Unit Four | Identifying Hazards and Determining Critical Control Points |
| Unit Five | Critical Limits, Monitoring and Corrective Actions |
| Unit Six | Verification and Record Keeping |
| Unit Seven | Overcoming Barriers to HACCP Implementation |

**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 a current HACCP plan.

**Evaluation Process**
At the end of each module, there is a quiz that each course participant must challenge and successfully complete with a passing grade before continuing to the next content module.

**Course Duration:**
The course is self paced so course duration will depend on the individual participant and their prior knowledge base with the course subject matter. On average, the course will take between 1-1.5 hours to complete each unit.