



HACCP Management Mapped to FSAI Level 3

PROGRAMME CONTENT

- Food Safety Legislation & Standards
- Definition & Terminology
- HACCP Principles
- Microbiology
- Allergy Management

- Pre – requisite Programme:
 - Cleaning
 - Premises & Structure
 - Services incl. Water/ Ventilation/ Waste
 - Personal Hygiene
 - Traceability & Labelling
 - Supplier Control

- Process Steps Best Practice
 - Delivery, Storage, Preparation, Cooking, Cooling, Reheating, Display & Dispatch

- Training Requirements & Guidelines
- Documents & Records

Aims:

On completion you will:

- **Have a better understanding of your legal obligations and best practices under Food Safety Legislation and Guideline documents.**
- **Understand how to apply the Principles of HACCP**

Who should attend?

Suitable for **Senior Chefs, Managers & Quality Controllers** in the **Catering, Hospitality, Healthcare, Retail and Food Processing Sector**

Duration: 2.5 days