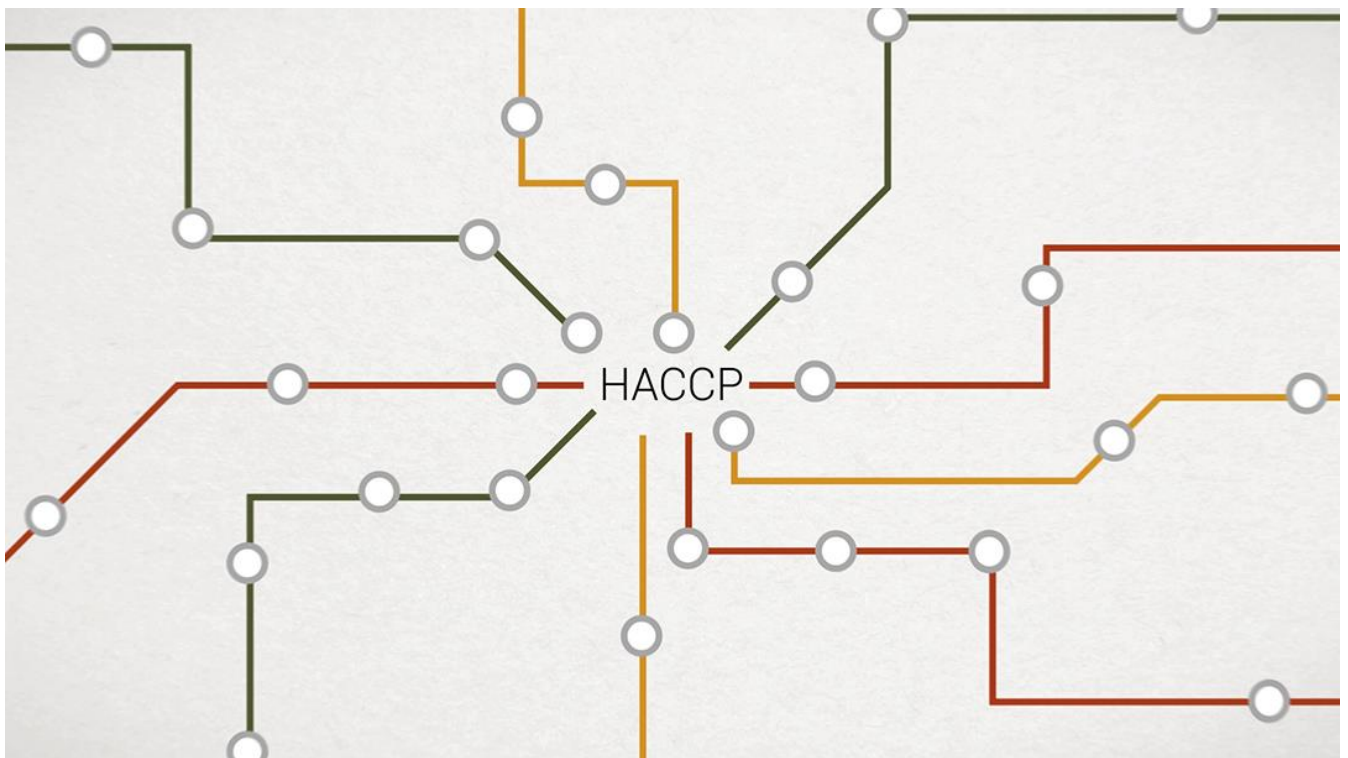




HACCP Level 2

Any organisation that produces, handles, sells, or distributes consumable products in the UK are legally required to implement HACCP as a food safety management system.

This course teaches the user how to put HACCP principles into practice. HACCP, which is an internationally recognised system in the food industry, ensures that all businesses involved in the production and sale of food make sure that it is safe for consumption. This is an essential training course for all employees in the food industry.



COURSE CONTENTS

The course covers the following elements:

- What is HACCP?
- The 12 Steps of HACCP

SHAPING THE WAY BUSINESSES OPERATE



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