

HACCP for Food Service Course:

Applying HACCP Principles for the Food Service Industry™

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

The course consists of the following seven units:

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



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 recordkeeping and verification skills needed for the implementation and maintenance of 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. Completion time depends on the individual participant and their prior knowledge of the course matter. On average, the entire course will take between 8 ½ to 10 hours to complete.

Frequently Asked Questions

Who Should Take the Course?

The course is targeted towards **chefs, managers and food service establishment employees** with the goal of attaining and ultimately ensuring safe food and food products your customers demand and your competitors are providing.

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<http://haccptraining.educationprograms.com/?pdf>

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Why should we implement HACCP training and a HACCP plan?

HACCP training and plans result in **safer food products** for your customers, **less waste**, and higher **consumer confidence** in your end product. HACCP is already implemented by many of your **competitors**.

May I print a certificate of completion?

Yes, you may print an **immediate certificate of completion** on demand from your computer. We also **send you an official certificate by mail with the International HACCP Alliance Seal** affixed about 3 weeks after completion.

May two people use the same email address for this course?

Yes, this course uses access PIN codes and passwords for authentication so multiple PIN codes may be associated with the same email address.

Does this Food Service HACCP course meet the requirements for “seafood” HACCP training?

The course meets standards for any **Basic HACCP training as a prerequisite**; however this course is **targeted specifically towards Food Service Industries** such as the Hotel and Restaurant industry.

How much time does it take to complete the course?

Course completion takes **eight to ten hours**. The course is self paced and is not timed.

Is this course equivalent to a live two day HACCP course?

Yes, our course achieves the **same level of quality instruction and knowledge** as a two day classroom session.

Is this the official USDA Approved HACCP course or FDA Approved HACCP Course?

Our course is **approved by the International HACCP Alliance**, a non profit food safety group. The **USDA and FDA have not approved or endorsed any HACCP Food Safety courses**. Please carefully read any claims any provider may make regarding USDA or FDA HACCP course approvals.

Will students be tested on HACCP?

Yes. There are **quizzes** throughout the program reviewing the material covered **and a comprehensive test** at the end of the course.

What is the International HACCP Alliance?

The Alliance was developed on March 25, 1994, to provide a uniform program to **assure safer meat and poultry products**. It is housed within the Department of Animal Science at Texas A&M University.

Do I have to be a Certified Professional Food Manager to take this course?

There are **no prerequisites** for the Applying HACCP Principles course.

Still have Questions?

Please call Education Programs toll free at **+1-800-767-8193** or **+1-239-693-8893** International. Our friendly staff will be happy to answer any questions you may have. We look forward to serving you.