

HACCP for Caterers

The Royal Environmental Health Institute of Scotland (REHIS)

Aim and Objectives:

To provide candidates with a knowledge and understanding required to introduce a CookSafe and HACCP based food safety assurance system into businesses where food is prepared or served

Learning Outcomes:

At the end of the course, participants will understand:

- What is meant by the Hazard Analysis and Critical Control Point (HACCP) system and the associated legal requirements
- Principles of HACCP and their use to control food hazards
- The Practical applications of CookSafe – a food safety assurance system based on HACCP principles.

Target Group:

The course is aimed at individuals responsible for developing and maintaining permanent food safety management procedures based on HACCP principles.

Duration:

One day

Key Contact:

For further information or to arrange an appointment, contact

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How to Book:

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