

Food Safety Management Course

Syllabus

The Safer Food System™ has been designed to make implementation easier and includes the very latest cutting edge technology, using video to incorporate real life situations.

It is both interactive and informative to watch.

Videos show live kitchens, award winning chefs and retail premises.

Syllabus

1	Background & Definitions
2	Legal Requirements
3.1	Benefits of a Food Safety System
3.2	The 7 Principles of HACCP
3.3	Hazards
3.4	Intrinsic Factors
3.5	Pre-requisites
4.1	Process Flow
4.2	Groupings for Process Flow
4.3	Identifying Hazards
4.4	Assessing the Risk and Severity
4.5	Control Measures
4.6	Controlling Hazards
4.7	Decision Trees
4.8	Control Points & Critical Control Points
4.9	Critical Limits
4.10	Monitoring Critical Limits
4.11	Corrective Action
4.12	Verification
4.13	The HACCP Plan
5.1	Suppliers
5.2	Chilling
5.3	Cooking & Reheating
5.4	Cleaning
5.5	Control Management
5.6	Control Management Part 2
5.7	EHO Visit
5.8	Cross Contamination
6.1	HR Records
6.2	Staff Training
6.3	Customer Service
7.1	Assessment Overview
7.2	Assessment Task

Help Guides

1	Suppliers
2	Storage
3	Defrosting
4	Preparation & Handling Food
5	Cooking and Reheating
6	Hot Holding
7	Cooling Hot Food
8	High Risk Food
9	Using a Probe Thermometer
10	Physical & Chemical Contamination
11	Pest Control
12	Personal Hygiene
13	Cleaning
14	Bacteria and Intrinsic Factors
15	Food Allergies



Grouping Process Charts

High Risk Food - Raw & Perishable - Prepared & Served Cold
High Risk Food - Raw & Perishable - Cooked & Served Hot or Hot Hold & Served
High Risk Food – Frozen - Cooked & Served Hot or Hot Hold & Served
Low Risk Food - Raw & Perishable - Cooked & Served Hot or Hot Hold & Served
Low Risk Food - Raw & Perishable - Cooked - Cooled & Served Cold
Low Risk Food – Frozen - Cooked - Cooled & Served Cold
Low Risk - Frozen Food - Cooked & Served Hot or Hot Hold & Served
High Risk - Frozen Food - Cook - Cooled & Served Cold
High Risk Food - Raw & Perishable - Cooked - Cooled & Served Cold
High Risk Food - Raw & Perishable - Re-Heated & Served Hot or Hot Hold & Served Hot
Low Risk Food - Raw & Perishable - Prepared & Served Cold

Downloadable Forms

Supplier Assessment Supplier Check List Delivery Checklist Record
Cooking Temperature Check Hot Hold / Hot Display Temperature Record Cook / Cool / Reheat Record Freezer & Fridge Temperature Check Monthly Probe Thermometer Check
Cleaning Schedule Deep Cleaning Schedule Weekly Hygiene Inspection Checklist Monthly Maintenance Record Pest Activity Sighting
Start and End of Day Checks Daily Diary Monthly Review
Staff Sickness Record Staff Training Record Staff Hygiene Rules Staff Work Rules Employee Health Questionnaire CUSTOMER COMPLAINT FORM Environmental Health Officer
HACCP Plans Blank and Completed Versions

Whether you are a novice or an expert, this true on-line product includes training, expert support and a full set of ready-to-use downloadable forms and documents. *(You do not need to create a single document. They are all prepared for you).*

Pro Edition – Added Benefit

In addition, we have also created a unique **“Ask the Expert”** e-mail system. At any stage, if you are unsure of the next step, you can e-mail a question. There is no limit to the amount of questions you can ask!

The product has been designed to walk you through the system and implement quickly and effortlessly