

Hazard Analysis (Principles & Practice)

This course is designed to equip participants with the means to conduct a food safety hazard analysis and put into place controls to eliminate or reduce risk and meet the current legislation requirements.

The course includes:

- Application of hazard analysis principles
- Legal requirements
- General introduction
- Hazard analysis principles

Upon successful completion of the course and a multiple-choice examination, or a tailored assignment, participants will receive a CIEH accredited certificate Level 2.

Duration: 2 days

Equipment: It is strongly recommended that participants have previously successfully completed the intermediate Certificate in food safety qualification or equivalent.



The Island Partnership

Trinity Road, Sheerness, Kent, ME12 2PF. Tel: 01795 596700