

Implementing Food Safety Management

This course is designed to instruct how to implement a food safety management system, based on Hazard Analysis and Critical Point (HACCP) principles.

The course includes:

- The 12 steps of the HACCP process
- Use of management tools such as the FSA's Safer Food Better Business pack
- Controls required ensuring food safety

Upon successful completion of the course and an assignment participants will receive a CIEH accredited certificate Level 3.

Duration: 1 day

Equipment: Ideally participants will have gained the CIEH Foundation in Food Hygiene or equivalent in the last 3 years.



The Island Partnership

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