

# **HACCP 2 – Quality and safety in the treatment of food**

## **Course for all who handle food in one way or another**

The course involves lectures, discussions and project work.

This course is conducted in English and interpreted in Polish.

### **Course subjects:**

- Food production risks:
  - Illness causing micro-organisms
  - Pollutants in food
  - Foreign matter
  - Allergens
- Food handling and food storage:
  - Cross-contamination - what is cross-contamination and how can we prevent it?
  - The importance of refrigeration
- Preventative measures:
  - Cleaning and cleaning schedules
  - Vermin and pest controls
  - Suppliers – selection of suppliers and requirements made of them
  - Calibration and the testing of measuring devices
  - Employees – Conduct, personal hygiene and employee health
  - Training – Employee skills requirements, training, training schedules

Course duration 1 x 8 hours