

HACCP: Hazard Analysis and Critical Control Points

Estimated time to complete: 20 min.

Course Description

SafeColleges' *HACCP: Hazard Analysis and Critical Control Points* course is designed to provide food service staff members with an introduction to HACCP in the school kitchen. The course begins with an explanation of HACCP, its purpose, principles and elements. It then gives a concise overview of hazard analysis and food preparation. Lastly, the course reviews steps to take to prevent or eliminate a food safety hazard.

Common Themes

- Definition of HACCP
- Hazard Analysis & Food Preparation
- Critical Control Points and Critical Limits
- Recordkeeping and Verification

Author

Art Dunham served as President of the Florida School Food Service Association from 2003-2004 and is now the Secretary/Treasurer of the School Nutrition Association. Art currently holds the titles of Certified Food Service Professional and School Nutrition Specialist. While teaching Hotel/Tourism courses at the Schiller International University, Art is also the Assistant Director of school food services at Pinellas County Schools and serves as a member of the International Association of Food Protection. Art received his master's degree in food service management from the New York University in 1986 and was awarded an Honorary Doctorate of Food Service (DFS) from the North American Association of Food Equipment Manufacturers (NAFEM) in 2007.

Training Environments

SafeColleges is ideal for a blended learning environment, complementing in-service or video training, or as a stand-alone training course. The *SafeColleges* approach engages the learner in an e-learning environment while a Compliance Management System automatically tracks his/her progress through the courses. This assists the district administrator or training coordinator in demonstrating compliance.

For a free evaluation, email info@safecolleges.com or call 1.800.434.0154.