



LOGAN SQUARE KITCHEN EST. 2006

INVIGORATING FOOD SYSTEMS

HACCP BASIC – 2-day Course Curricula

APPROVAL Curricula and instructor Zina Murray approved by International HACCP Alliance on 12-07-2015.

MORE INFO: Zina Murray, zina@logansquarekitchen.com, 773-550-9642

TYPE LSK's 2-day course is an introductory course for the development of HACCP plans. This course is general in nature, fit for any type of food or process. Upon completion, students have worked in groups writing and presenting a HACCP plan, implementing course material and developing skills over the two days. Certificate with seal of International HACCP Alliance presented upon course completion.

DAY 1

- Introduction to Food Safety and HACCP System
 - HACCP overview
 - History of HACCP
 - Benefits of HACCP
 - Relationship to quality & safety programs
 - Company roles & responsibilities
- Preliminary Tasks
 - Assemble HACCP team
 - Determine food, process, intended use & customers
 - Develop and verify process flow diagram
 - Team exercise: develop and present flow diagram to class
- Pre-Requisite Programs
 - Difference between pre-requisite programs and HACCP control measures
 - Review various types (sanitation, receiving, training, etc)
 - Benefits & foundation for HACCP
- Hazards
 - Review Food Borne Illness Data
 - Biological Hazards & Controls
 - Chemical Hazards & Controls
 - Physical Hazards & Controls
- Principle #1: Conduct a Hazard Analysis
 - Review principle in detail, team exercise

DAY 2

- Principle #2: Establish Critical Control Points
 - Review principle in detail, conduct team exercise
- Principle #3: Establish Critical Limits
 - Review principle in detail, conduct team exercise
- Principle #4: Establish Monitoring Procedures
 - Review principle in detail, conduct team exercise
- Principle #5: Establish Corrective Actions
 - Review principle in detail, conduct team exercise
- Principle #6: Establish Verification & Validation Procedures
 - Review principle in detail, conduct team exercise
- Principle #7: Record-Keeping & Documentation
- Implementing & Managing HACCP Programs
 - Case studies & examples
- HACCP and Regulatory Issues
 - Determining jurisdiction
 - FDA, FSIS, State & Local
 - Product-specific: seafood, juice, etc.
 - Resources
 - 3rd Party Audit discussion