



Under legislation, food businesses are required to implement and maintain permanent procedures based on Codex HACCP principles. *An Introduction to HACCP for food manufacturing* explores the background of Codex HACCP, the types, sources and risks of contamination in food manufacturing, the general principles of hygiene that need to be in place before an effective HACCP system can be implemented and works through the preliminary steps and the seven principles of the HACCP process.

*An Introduction to HACCP for food manufacturing* can be used as a learning aid alongside the CIEH Level 3 Intermediate Certificate in HACCP qualification.

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An Introduction to HACCP for food manufacturing

# Introduction to HACCP for food manufacturing

## Level 3

CIEH

A CIEH training course

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