

Intermediate Certificate in Hazard Analysis Principles and Practice

Syllabus

A General introduction

The expected outcome is that the student will understand the extent of occurrences of food borne illnesses, appreciate the need for food businesses to take a proactive approach to analysing potential food hazards and implementing suitable controls, and is able to:

- i Define the term food hazard.
- ii Describe the nature and variety of food hazards and the implications of failing to control them.
- iii State the benefits of an organised food hazard identification and control system.
- iv State the factors which are within the scope of hazard analysis studies.
- v Compare and contrast hazard analysis with other management control systems such as health and safety risk assessment and quality assurance.

B Hazard analysis principles

The expected outcome is that the student will understand the principles of hazard analysis, the need for a systematic and flexible approach and is able to:

- i Understand the concept and importance of criticality in food safety.
- ii Define and differentiate between control points and critical control points.
- iii Explain the terms:
 - preventative measures
 - corrective action
 - monitoring.
- iv Understand the techniques involved in planning, analysing and documenting a hazard analysis study.
- v Appreciate the need to take into account personal skills and knowledge and that of other personnel both internal and external.
- vi Understand the nature of suitable control measures and monitoring procedures.
- vii Explain the importance of review procedures.
- viii Appreciate the differing nature and relevance of other hazard analysis systems including HACCP (Hazard Analysis Critical Control Point) and ASC (Assured Safe Catering).

C Application of hazard analysis principles

The expected outcome is that the student will appreciate the practicalities of planning and carrying out a hazard analysis in a familiar food business or process and is able to:

- i Produce a suitable flow chart describing the process.
- ii Construct a hazard analysis plan identifying additional information/guidance and determining the appropriate involvement of other personnel.
- iii Identify relevant food hazards, their location within the process and preventative measures available.
- iv Identify points where control is critical and determine suitable control measures.
- v Determine the limits for, and nature of, corrective actions.
- vi Determine suitable monitoring procedures.
- vii Identify the need for review.
- viii Devise suitable and appropriate documentation.

D Legal requirements

The expected outcome is that the student understands the legislative requirements for hazard analysis and is able to:

- i State the general requirements for 'hazard analysis' contained within the Food Safety (General Food Hygiene) Regulations 1995.
- ii Describe the nature of additional requirements for hazard analysis found in special food industries covered by 'vertical regulations'.
- iii Understand the likely requirements of enforcement officers for hazard analysis to be carried out and demonstrated to a suitable extent.



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