Principles of HACCP

Principles of HACCP is designed for food handlers working, or preparing to work, in food businesses where a food safety management system based on Codex HACCP principles is implemented, helping you to understand the principles and purpose of HACCP and how to apply it correctly in your own workplace.

Principles of HACCP covers the key points of the syllabuses for the CIEH Level 2 Award in Principles of HACCP and Unit 2 of the two-unit CIEH Level 2 Award in HACCP-based Food Safety Systems in Manufacturing.

The CIEH is dedicated to improving food safety standards in order to safeguard consumer health and ensure that all food is safe to eat. It has developed food safety training that can be tailored to suit any employee in any type of food business – whether food is being prepared, cooked, served or produced. With over 6,000 trainers nationwide, it is the UK's leading provider of accredited food safety qualifications.

As a campaigning organisation, the CIEH strives to protect the health and well-being of the public. By completing a CIEH food safety qualification, you are helping to improve food safety standards across the UK.

The CIEH also provides qualifications in health and safety, fire safety, first aid and environmental protection, offering reliable support to businesses to ensure both legal compliance and a safer workplace.
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