

Food Safety

Food Safety Management

This course will explore food safety management based on the principles of HACCP. We will look at the different stages of HACCP and how to apply these in practice. Furthermore we will examine the difference between a hazard and a risk and cover the process of risk assessment.

In this Module

Videoscribe explainer video, with professional audio (duration: 02:42)

English Subtitles

5 Expanded learning content blocks in the module format

'Check my understanding'
5 Question knowledge check

Top Tips

1. Identify hazards.
2. Decide who could be harmed and how.
3. Evaluate the risk.

