

The logo for The College of Culinary Arts, featuring the letters 'TCC' followed by a right-pointing chevron symbol '>'.

TCC>

THE COLLEGE  
OF CULINARY  
ARTS

A dark blue diamond-shaped graphic containing the text 'Food Safety HACCP Programme'.

**Food Safety  
HACCP  
Programme**

The title 'Our Brochure' in a large, bold font, with 'Our' in green and 'Brochure' in white.

**Our Brochure**

**Food Safety HACCP Programme  
Last Updated 2024**

[www.thecollegeofculinaryarts.com](http://www.thecollegeofculinaryarts.com)



**THE COLLEGE  
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# CURRICULUM

## Food Safety HACCP Programme

**PROGRAMME FEE:** N35,000.00 (Thirty five thousand Naira Only)

### INTRODUCTION

By law, food business operators must ensure that food handlers receive the appropriate supervision and training in food hygiene.

This qualification is suitable for those working in a catering environment who are responsible for handling food. It is also the most popular food safety qualification accepted by enforcement officers and auditors.

HACCP is an acronym for Hazard Analysis and Critical Control Point

### WHO IS IS FOR?

Everyone who wants to practice or is currently practicing in the culinary and hospitality industry.

### WHAT TO EXPECT

The program opens you up to basic and advanced food hygiene and handling processing, it also teaches you different types of kitchen accidents and how to control it.

### FREE STARTER'S KIT

Jotter, Pen, Tshirt, Baseball Cap

### PROGRAMME DURATION

2 Weeks

#### WEEK 1 INTRODUCTION TO HACCP

#### FOOD HYGEINE PRACTICES

- PERSONAL HYGIENE
- HYGIENE HANDLING FOOD
- FOOD PREPARATION PREMISES

#### CONTAMINATION PREVENTION

#### PROPER HAND WASHING TECHNIQUES

#### HOW ARE GLOVES PROPERLY USED IN FOOD SERVICE

#### HACCP TERMILOGY AND DEFINITION

#### HAZARD VS RISK

#### WEEK 2 BACTERIA VS VIRUS

#### MAJOUR TYPES OF BACTERIA

#### CRITICAL FOOD

#### FOOD SAFETY VIOLATION

#### PRINCIPLES FOR PURCHASING AND RECEIVING ITEMS

#### ALLERGIES

#### REVISION

#### EXAMINATION



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