

Unit 306: Monitoring and supervision of food safety

Activity 30: Complete a HACCP for smoked meats/fish

The executive chef is considering introducing their own smoked meats and fish on the menu. They have asked you to consider the seven HACCP principles for a new cooking/preserving smoking process to add to the existing HACCP plan.

You are required to complete all the relevant forms and flow charts identifying the process and CCPs needed to meet the HACCP regulations.