

## Unit 306: Monitoring and supervision of food safety

### Activity 36: Complete a HACCP review

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The executive chef has asked you to complete a review of the current HACCP food management system to ensure it is a true reflection of the current menu and kitchen operation.

You are required to complete an analysis of your own HACCP plan and menu ensuring all the processes and CCPs are recorded to meet the HACCP regulations. The evidence required for this activity is:

1. Your company HACCP plan
2. Your current menu
3. A report to identify any gaps in your analysis between the two
4. An outline of the main roles and responsibilities of a supervisor in the auditing and inspection of the quality assurance system.