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HACCP

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This four tape video series guides restaurant and foodservice professionals through designing, implementing and monitoring a Hazard Analysis Critical Control Point (HACCP) system that adapts to an operations specific food safety concerns. The video details are:

<u>Managing Food Safety</u>	(approx. 20 min.)	An efficient HACCP plan in action.
<u>Receiving To Cooking</u>	(approx. 20 min.)	The flow of food from receiving to storing, processing and cooking.
<u>Cooking To Cooling</u>	(approx. 22 min.)	Appropriate cooking, hot and cold holding, cooling and storage.
<u>A HACCP Case Study</u>	(approx. 14 min.)	The flow of food from receiving to service.

YES, I would like to order the HACCP video series at the price \$495.00 plus shipping.

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