

HACCP





the acronym HACCP stands for

- Hazard Analysis and Critical Culinary Points
- Hazard Analyses and Culinary Control Points
- Hazard Analysis and Critical Control Points





match

cover your wounds with a blue waterproof plaster

never smoke at work

wear correct, clean, protective clothing

wear a hat or net if necessary

avoid jewellery

keep your nails short and clean

avoid heavy make up and nail polish

avoid strong perfumes and deodorants

know location of fire extinguishers

store food away from any chemical and toxic cleaners

wash your hands regularly with soap and sanitizer





find the intruder

1 hazard risk safety danger

2 clean neat hygienic dirty

3 illness hygiene grooming cleaning





complete

- 1 clean means hygienic and s_____ in a kitchen
- 2 everything should be shining and c_____ in a kitchen
- 3 a chef is a food h_____
- 4 HACCP is a strict h_____ analysis system
- 5 grooming means caring for your personal appearance, h_____ and clothing
- 6 to g_____ a high standard of food hygiene and safety, Food Legislation carries out a strict hazard analysis system, called H.A.C.C.P.
- 7 a professional cook needs to be w_____ -groomed
- 8 we must use a new s_____ when we taste food
- 9 food hygiene and s_____ is the first responsibility in catering.
- 10 HACCP is a Control System used to safeguard the h_____ of consumers.





complete

In recent years there is a greater public awareness about _____ linked to food and food safety thanks to a widespread _____ education. Moreover, _____ borne illnesses have increased. High standards of food safety are necessary to bring benefits to _____, employees, and business proprietors and to enjoy food without any _____.

risks
food
consumers illnesses health





rearrange

L E C N A

S I R K

Z A H R D A

H G N E E Y I

H A E T L H

O O I G G R M N

A S F E

