HACCP Level 4 Hospitality and Hotel Food Safety Course

14 – 18 June 2027
Nice

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Ref: 853_164515 **Date:** 14 – 18 June 2027 **Location:** Nice **Fees:** 5700 Euro

Overview

HACCP Level 4 Hospitality and Hotel Food Safety Course is a one-week course for hospitality managers, food safety functions, and HACCP team leaders who develop a Hotel HACCP Management Review Pack. Participants connect hotel HACCP management, hazard analysis, prerequisite programs, critical control point monitoring, and HACCP verification. The course addresses weak control ownership, unvalidated limits, unreliable records, and ineffective corrective action through hotel kitchen, buffet, banquet, and catering cases. Agile Leaders Training Center develops hospitality HACCP management practice.

Who Should Attend

- Hospitality management functions responsible for food safety governance, resources, and management review
- Food safety and quality functions responsible for hazard analysis, validation, verification, and audit
- Kitchen and food and beverage functions responsible for preparation, storage, service, and monitoring
- Procurement and supplier functions responsible for approval, traceability, and recall coordination
- HACCP team functions responsible for study development, control ownership, and plan maintenance
- Training and engineering functions responsible for staff competence, calibration, sanitation, and equipment changes

The course assumes participants already work with food handling controls or HACCP procedures; it leaves out introductory food handling and laboratory method training.

Departments and Industries

The course connects food operations with quality oversight, supplier control, facilities, and workforce development.

- Hotel kitchens, food and beverage, banqueting, and room service
- Quality assurance, food safety, internal audit, and operations management
- Procurement, stores, facilities, engineering, and training
- Hotels, resorts, restaurants, and hospitality groups
- Contract catering, healthcare catering, and institutional dining

Learning Objectives

By the end of this course, participants will be able to:

- Evaluate hotel prerequisite programs and HACCP management readiness.
- Analyze process hazards, vulnerable consumers, and allergen risks.
- Apply decision trees and evidence to CCPs and critical limits.
- Build monitoring systems with responsibilities and calibration controls.
- Evaluate corrective action, validation, verification, and audit evidence.
- Prioritize HACCP review decisions, change controls, training, and continual improvement.

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Course Agenda

Day 1: Advanced HACCP Management in Hospitality and Hotels

- The Role of HACCP Level 4 in Hospitality Management and Food Safety
- HACCP Principles and the Logical Steps for Developing a Food Safety System
- Senior Management Commitment and Food Safety Culture
- Prerequisite Programs in Hotels
- Effectiveness Checks for Hygiene, Sanitation, Suppliers, Traceability, and Recall
- HACCP Team Leadership, Roles, Responsibilities, and Resources

Reflection and Review: Assess a hospitality establishment's readiness to develop HACCP at a management level.

Day 2: HACCP Study Development and Hazard Analysis

- HACCP Study Scope, Product Description, and Intended Use
- Vulnerable Consumer Groups, Allergens, and Consumer-Related Hazards
- Process Flow Diagram Development and On-Site Confirmation
- Identification of Biological, Chemical, Physical, and Allergen Hazards
- Hazard Likelihood, Severity, and Significant Hazard Evaluation
- Control Measure Selection and Effectiveness Validation

Reflection and Review: Complete a hazard analysis for a hotel food process.

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Day 3: Critical Control Points, Limits, and Monitoring

- CCP Identification Using Decision Trees
- Distinguishing CCPs from Prerequisite Program Control Measures
- Critical Limit Selection Using Time, Temperature, pH, and Water Activity
- Target Levels, Tolerances, and Deviation Management Before Loss of Control
- Monitoring System Design: Methods, Frequency, and Responsibilities
- Measuring Equipment Calibration and Monitoring Data Accuracy

Reflection and Review: Develop a CCP monitoring plan for food and beverage operations.

Day 4: Corrective Actions, Validation, Verification, and Audit

- Critical Limit Deviations and Loss-of-Control Analysis
- Corrective Action Design and Implementation Responsibilities
- Suspect Product Control and Recurrence Prevention
- Validation Evidence for HACCP Hazard Control Capability
- Verification Through Records, Calibration, Sampling, and Audits
- Internal Audit, Inspection, and HACCP Effectiveness Evaluation

Reflection and Review: Analyze a deviation case and develop corrective action and verification plans.

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Day 5: Managing and Reviewing Hospitality HACCP Systems

- HACCP Documentation, Records, and Management Reports
- HACCP Plan Review and Reassessment Triggers
- Change Management for Products, Suppliers, Equipment, and Processes
- Complaints, Incidents, and Audit Findings as Review Inputs
- Training, Communication, and Food Safety Culture Management
- Leading Continual Improvement Across Hospitality Operations

Reflection and Review: Evaluate the HACCP system and make management decisions for continual improvement.

Practical Exercises

The course uses suggested activities based on hotel kitchens, banquets, and contract catering.

- Suggested activity: evaluate prerequisite program evidence and assign HACCP team responsibilities.
- Suggested activity: construct a hotel food flow diagram and assess significant hazards.
- Suggested activity: design a CCP monitoring record and investigate a deviation with suspect product controls.
- Suggested activity: assemble a Hotel HACCP Management Review Pack with change actions and improvement priorities.

FAQs

Who suits HACCP Level 4 hotel food safety training?

Hospitality managers, food safety functions, kitchen leaders, and HACCP team members suit the course. Participants should already work with food handling controls or HACCP procedures.

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How does HACCP Level 4 management differ from food handler training?

HACCP Level 4 management focuses on system design, evidence, team leadership, verification, audit, and management review. Food handler training focuses on routine personal hygiene and safe handling practices.

How do HACCP validation and verification differ?

Validation establishes evidence that control measures can control the identified hazards. Verification checks whether the implemented system operates as intended through records, observations, calibration, sampling, and audit.

How should hotels choose HACCP critical limits?

Hotels select measurable limits supported by applicable requirements and scientific or technical evidence for the product and process. Target levels and tolerances support early intervention but do not replace validated critical limits.

When should a hotel HACCP plan be reviewed?

A hotel HACCP plan needs review when products, suppliers, equipment, processes, intended users, or hazard information change, and when complaints, incidents, deviations, or audit findings indicate reassessment is needed.

Conclusion

Participants develop a Hotel HACCP Management Review Pack covering readiness, hazards, control measures, monitoring, corrective action, validation, verification, and review decisions. It connects operational evidence to management accountability. The pack supports controlled changes, staff communication, and continual improvement across hospitality food operations.