



Hazard Analysis and Critical Control Point (HACCP)

This document certifies that **Kevin Nordmand Andersen** has completed the training "FORMATION H.A.C.C.P. english"

Course summary: Identify the regulatory principles in relation to catering Analyze the dangers and risks associated with insufficient hygiene in the catering sector Implement the hygiene rules in following the HACCP method, thanks to the mastery of good hygiene practices (BPH)

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