

## Unit 306: Monitoring and supervision of food safety

### Activity 33: Supervisor responsibilities

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Outline the main roles and responsibilities of a supervisor to ensure temperature controls and monitoring of food is maintained and recorded:

#### Complete a HACCP for blast chilling:

The executive chef is considering purchasing a blast chiller. They have asked you to consider the 7 HACCP principles for a new blast chilling process for cooked joints of meat to add to the existing HACCP plan.

You are required to complete all the relevant forms and flow charts identifying the process and CCPs needed to meet the HACCP regulations.