



ISCAHM PHILIPPINES

INTERNATIONAL SCHOOL FOR
CULINARY ARTS & HOTEL MANAGEMENT

Course code: **HACCP**

Course available: **ISCAHM – Quezon City – Cebu City - Pampanga**



Hospitality School
Management Group Inc.

HACCP Program

A 2-day short course on basic Hazard Analysis Critical Control Point (HAACP) designed for people in the food industry who have to understand and be trained in Hygiene and Food Safety in manufacturing and serving safe food.

Duration: 2 sessions, 4 hours per session

Fee: P2,000 per session

Schedule: please call our sales office [63] (02)926 8888



HACCP

HAZARD ANALYSIS CRITICAL
CONTROL POINT

2-day HACCP Program

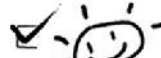
Serve Safe Food

Keep Customers Healthy & Happy

✓ Food Hygiene

✓ Food Safety

✓ Food Sanitation



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HOTEL MANAGEMENT

CALL 926-8888

sales@iscahm.com

www.iscahm.com

Only
P2,000
per session

ISCAHM Quezon City
4F FBR Bldg, Katipunan Avenue
1108 Quezon City, Philippines
T: [63] 2 926 8888
E: sales@iscahm.com

ISCAHM Quezon City
G/F, Synergis I.T. Center
F. Cabahug Street, Brgy. Kasambagan
6000 Cebu, Philippines
T: [63] 32 231 8888
E: cebu@iscahm.com

ISCAHM Pampanga
Batis Asul, Mac Arthur
Highway, Sto. Domingo
2009 Angeles City, Philippines
T: [63] 45 458 8888
E: pampanga@iscahm.com

www.iscahm.com

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