**HACCP PLANS**

**Modular HACCP Study 1 for Pies**

Modular HACCP plans are more process specific, this plan could be used for a variety of pies for instance sweet and savoury.

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* Additional HACCP Studies could outline the process steps in making different types of pastry and filling:

HACCP study no.2 types of pastry - short crust savoury and puff.
HACCP study no.3 types of fillings - chicken, chicken and leak, steak and mushroom, steak and ale.