

Sveučilište u Rijeci
Fakultet za menadžment u turizmu i ugostiteljstvu, Opatija
20. bienalni međunarodni kongres
TURIZAM I HOTELSKA INDUSTRIJA 2010.
Novi trendovi u turističkom i hotelskom menadžmentu
6. – 8. svibnja 2010.
Opatija, Hrvatska

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University of Rijeka
Faculty of Tourism and Hospitality Management, Opatija
20th Biennial International Congress
TOURISM & HOSPITALITY INDUSTRY 2010
New Trends in Tourism and Hospitality Management
May 6-8, 2010
Opatija, Croatia

*Papers are double-blind reviewed.
Authors have submitted their papers in final form. Editorial Committee
disclaims any responsibility for content, language or printing errors.*

Izdavač / Publisher:

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Primorska 42, P.P. 97, 51410 Opatija
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<i>Urednik / Editor:</i>	Jože Perić
<i>Naklada / Printed in:</i>	1000 copies

CIP - Katalogizacija u publikaciji
SVEUČILIŠNA KNJIŽNICA RIJEKA
UDK 338.48:65.012-(063) 640.4:65.012-(063)

BIENALNI međunarodni kongres Turizam i hotelska industrija (20 ; 2010 ; Opatija)
Tourism & Hospitality Industry 2010 «Elektronička grada» : new trends in tourism and hospitality management : congress proceedings : 20th Biennial International Congress, Opatija, May 06-08, 2010 / editor: Jože Perić. - Opatija : Faculty of Tourism and Hospitality Management, 2010.

Zahtjevi sustava: PC; Windows XP; Adobe Acrobat Reader. - Stv. nasl. s nasl. zaslona. - CD-ROM je priložen uz knjigu: Turizam i hotelska industrija 2010. - Bibliografija.

ISBN 978-953-6198-78-8

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II. Hotelijerstvo -- Menadžment -- Zbornik
120519049

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HACCP SYSTEM IMPLEMENTATION IN A RESTAURANT. STUDY CASE: AMBIENT RESTAURANT FROM BRASOV, ROMANIA

CONFERENCE PAPER

Romania's integration in European Union brought to our country, besides rights and advantages also obligations and responsibilities. Regarding restauration field, the main obligation and responsibility of the restaurants, cafes and pubs owners is the implementation of the Safe Food Management System, HACCP.

The object of HACCP System is to identify the risks that can affect the products during the technological process and interfere to avoid their physical, chemical and biological contamination and debase. This method is better than quality control of the finished products, because it can avoid problems before they appear.

To generate/increase present and future client's trust in the products and services quality offered by Ambient Restaurant is the main purpose to HACCP System implementation, starting with the 1st of September 2008.

Keywords: food security, management system, food products

INTRODUCTION – OVERVIEW RESTAURANT AMBIENT

The restaurant is part of the complex *Ambient* hotel in Brasov.

Over the 10 years of existence, the restaurant has won a deserved name among Braşov people, that in time become loyal customers.

In terms of composition, the restaurant has 4 rooms: Principal room located at the entrance hall, the organization of Swedish buffet, an intimate room for couples and a spacious and modern living room for groups, meaning a total of 85 seats.

The restaurant is primarily intended for guests staying in the hotel, which does not mean the internal circuit operation of the premises, which is open and guests who have no accommodation, but wish to enjoy quality and taste of culinary products and diversified range of beverages present in the menu.