

Fundamentals of HACCP

Certificated by the Royal Society for the Promotion of Health

This qualification introduces the concept of HACCP and develops an understanding of and the ability to apply HACCP principles practically in food and food related businesses in order to ensure effective food safety.

SYLLABUS

- Need for a Hazard Analysis System
 - Systematic approach to food safety management
 - Legal requirements for food and food related businesses
 - Contribution of HACCP to a “Due Diligence” defence
 - Need for and benefits of systems that control food safety
 - Origins and reasons for HACCP
 - Importance of HACCP training
- Principles and Terminology
 - Condition of hazard analysis
 - Identification of hazards
 - Identification of critical control points (CCPs)
 - Establishment of critical limits for CCPs
 - Establishment of procedures for monitoring, corrective action and verification
 - Establishment of appropriate documentation
 - Definitions
- Relating to Practical Situations
 - Preparation of HACCP Plan
 - Team approach; obtaining expertise
 - Policies, procedures and systems (eg: waste, pest etc)
 - Product/process flow diagrams
 - Documenting and recording HACCP plans
 - HACCP problems
 - Verification, maintenance and review

Who should attend?

Anyone employed in food businesses who need to have an understanding of HACCP

Duration

1 Day

Course Format

This course is presented in-house and can be tailor-made to include your organisation’s requirements and practices.

Certification is awarded upon successful completion of a multiple-choice test taken at the end of the course.

What’s Next?

Upon completion of this course, delegates may be interested in furthering their career with the following qualifications:

- Hazard Analysis Principles & Practice (Level 2)
- Intermediate Food Hygiene
- Advanced Food Hygiene



The Performance Solution™

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