

Introduction to HACCP (Principles and Applications)

This one day workshop enables participants to understand and maintain a Food Safety (HACCP) management system based on the 7 Codex Principles

Who should attend

This course is specifically designed for managers, supervisors and food handlers who require an understanding of food safety and HACCP principles and how to apply them.

Course Content

- + Course Introduction
- + Introduction and Development of Codex HACCP & Food Safety
- + Legal and Ethical Requirements
- + Requirements of Codex HACCP Steps 1-12
- + Selecting a HACCP Team
- + Describing a product
- + Conduct a Hazard Analysis
- + CCP Determination
- + Develop a Hazard Audit Table
- + Reviewing a verification Schedule
- + Establish documentation and record keeping
- + Case studies (group exercises) are used extensively for both days

Learning Outcomes

At the conclusion of this programme, participants should be able to...

- + identify the food safety requirements and principles of Codex HACCP and apply these to their organisation.

Course Outcomes

Participants are issued with a Certificate of Attendance in:

- + Introduction to HACCP Principles and Application

Duration

1 day (8 hours)