

HACCP

A one-day course leading to the RSPH Certificate in the Fundamentals of HACCP

What you will learn

This practical course will explain how to:

- Carry out an analysis of potential hazards in a food or food related business to identify food safety hazards and specify appropriate control measures
- Identify the Critical Control Points (CCPs) in the business where hazards must be controlled
- Set critical limits for CCP
- Establish procedures to monitor CCPs
- Establish corrective actions to be taken when monitoring indicates that control has been lost at a CCP
- Establish verification and review procedures to check that the HACCP system is being followed and that it is working effectively
- Establish appropriate record-keeping and documentation systems

The course

- Introduction to HACCP and its development
- Legal requirements for HACCP
- Prerequisite systems
- HACCP principles and terminology
- Applying HACCP principles and implementing HACCP systems
- Practical session - HACCP case study
- Review
- Multiple choice exam

"Thanks to all involved in the HACCP course. Very interesting and great delivery."

*Paul Hickman, Development Chef,
Lincat Ltd*



Who should attend?

- Anyone in a food related business who needs to have an understanding of HACCP systems. It is now a **legal requirement** for those responsible for the development and maintenance of HACCP procedures to have received adequate training
- Anyone involved in the implementation or management of HACCP systems

Next steps...

- CIEH Advanced Certificate
- CIEH Intermediate Certificate

Call our training advisors on 01565 724 200 for details

Turn to pages 66-71 for dates and venues