

# HACCP Plan & Implementation Training Course

<b>Course aim</b>	<p>Preventative food safety risk management is a fundamental requirement in all food safety compliance standards. The CODEX Recommended International Code of Practice, General Principles of Hygiene and the HACCP approach described in Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for its Application (Annex) are globally accepted as best practice methodology for food safety risk assessment.</p> <p>This course aims to facilitate your knowledge in the understanding of the CODEX HACCP risk assessment process and to develop your skills to contribute to the development, validation and verification of HACCP plans.</p>
<b>Course description</b>	<p>This course details the CODEX HACCP methodology for the 5 preliminary steps and 7 principles required in the development of HACCP plans. Specific insight will be gained in;</p> <ul style="list-style-type: none"> <li>• Application of HACCP methodology to meet the expectations of GFSI Food Safety Standards</li> <li>• Verification activities required to maintain an effective HACCP based food safety management system</li> </ul> <p>Through references to current food product and process examples, you'll develop practical skills and confidence to participate or lead a HACCP Team in your workplace.</p>
<b>How will I benefit?</b>	<p>This course will provide food industry professionals with the essential knowledge and skills to actively participate in the development and verification of HACCP plans. This course will help you:</p> <ul style="list-style-type: none"> <li>• Advance your understanding of the importance of preventative food safety management systems</li> <li>• Engage in a proactive process to identify significant food safety hazards and determine critical control points to ensure the safety of your product and process</li> <li>• Apply the HACCP food safety risk assessment methodology to your products and processes to facilitate safe food production and meet compliance requirements of food safety standards</li> <li>• Develop a scientifically sound, preventative food safety management system.</li> <li>• Apply risk-based thinking to improve the resilience of your food safety management system</li> </ul>

<b>What will I learn?</b>	<p>You'll be able to:</p> <ul style="list-style-type: none"> <li>• Define concepts of CODEX General Principles of Hygiene and the application of HACCP</li> <li>• Identify GFSI requirements for a HACCP based system</li> <li>• Identify different tools and methods of verification to apply HACCP to your workplace food safety management system</li> <li>• Explain the intent of different perspectives or approaches within a food safety management system</li> </ul> <p>You'll have the skills to:</p> <ul style="list-style-type: none"> <li>• Apply the concept of HACCP</li> <li>• Source information to inform a HACCP study of your products and processes</li> <li>• Interpret and evaluate relevant information and ideas relating to HACCP and food safety management systems</li> <li>• Execute a preventative food safety hazard assessment</li> </ul>
<b>Who should attend?</b>	<p>The course is aimed at anyone involved in food production/preparation and food safety systems development and management. This course is especially relevant for any person who will be directly involved in the development and maintenance of HACCP plans and food safety management systems.</p>
<b>Duration</b>	<p>Two days</p>
<b>How will I learn?</b>	<p>Our high-impact accelerated learning approach increases learning by improving knowledge retention and skill application. This course is activity-based, resulting in a deeper understanding of the material and a greater impact on job performance.</p>
<b>What will I gain?</b>	<p>On completion, you'll be awarded an internationally recognized BSI Training Academy certificate.</p>
<b>Prerequisites</b>	<p>Pre-course reading is provided prior to the course to ensure delegates have an understanding of the CODEX Recommended International Code of Practice, General Principles of Hygiene.</p>
<b>Further information</b>	<p>Detailed course notes provided.</p>
<b>Related training</b>	<p>You may also be interested in attending the following courses:</p> <ul style="list-style-type: none"> <li>• Preventing Food Fraud (VACCP) Guidance Training Course</li> <li>• PAS 96:2017 Food Defence (TACCP) Guidance Training Course</li> <li>• Internal Food Safety Auditor</li> <li>• Food Safety Culture</li> </ul>
<b>HRD Corp</b>	<p>Scheme Code : HRD Corp Claimable Courses          Programme No : 10001479816          Level of Certification : Certificate of Attendance</p>



## Agenda

### Day1

Time	Topic
09.00	<ul style="list-style-type: none"><li>• Benefits to you, welcome and introductions</li><li>• Course aims, objectives and structure</li></ul>
	<ul style="list-style-type: none"><li>• Introduction to HACCP</li></ul>
	<ul style="list-style-type: none"><li>• HACCP food safety management</li></ul>
	<ul style="list-style-type: none"><li>• Principles of General Hygiene</li></ul>
	<ul style="list-style-type: none"><li>• HACCP Preliminary Steps</li></ul>
17.00	Close of day

### Day 2

Time	Topic
09.00	<ul style="list-style-type: none"><li>• Recap of Day 1 topics</li></ul>
	<ul style="list-style-type: none"><li>• Principles of HACCP<ul style="list-style-type: none"><li>- Food Safety Hazards</li><li>- 7 principles</li><li>- Documenting HACCP</li></ul></li></ul>
	<ul style="list-style-type: none"><li>• Implementing HACCP</li></ul>
17.00	Close of day

Two short breaks will be taken at suitably convenient times in the morning and afternoon. Forty five minutes will be given for a lunch break. Additional breaks may be taken as long as agreed by delegates and tutor, and all learning objectives are met.

