

HACCP Principles and Applications Training

Course Outline

This course provides participants with the tools and knowledge to develop and implement a fully operational HACCP system in-line with Codex Alimentarius requirements.

Course duration

2 or 3 day plus post course assessment

Course content

- Current regulations, codes of practice and food safety systems
- What is HACCP, Origins of HACCP, Benefits of implementing HACCP
- Main hazards of concern to the meat industry
- Prerequisite programs
- Preparation for HACCP, HACCP teams, Setting the Scope, Description of Product, Process Flow Diagrams
- Principle 1 – 7
- New tools for HACCP
- Implementing & Maintaining HACCP
- HACCP and ISO 22000:2005

Prerequisites

Nil

Who should attend?

This workshop will benefit anyone who needs to develop or implement a new HACCP plan OR revise an existing HACCP plan.

Competencies issued

Participants can undertake assessment in the unit MTMMP79C “Participate in ongoing development and implementation of a HACCP and QA system” from the Cert IV in Meat Processing (QA) stream OR the following units of competency from the Food Processing training package - FDFOPTHCP3A “Participate in a HACCP Team” , FDFCORQFS3A

“Monitor the implementation of quality and food safety programs” and FDFCORFSY2A “Implement the Food Safety Program and Procedures”.



Course fee includes

- Professional trainer experienced in HACCP
- Detailed workbook including case examples.
- Venue costs, morning and afternoon tea, lunch.