

HACCP Recertification

Course Outline

This course is designed to provide an update for those who have attended HACCP in the past and wish to refresh and update their skills and knowledge with the interpretation, terminology and tools used within the HACCP process.

The course was designed to address issues associated with auditors questioning whether food safety personnel have suitable "current" qualifications. Participants will get this "up to date" information on HACCP required and be reissued with their qualifications if participants choose to be assessed.

Course duration

1 day

Course content

The course will revisit the HACCP preliminary tasks and seven principles with an updated perspective. Areas covered include:

- Food safety hazards
- New food safety risk assessment tools
- New validation guidelines (CODEX) specifically related to HACCP
- ISO 22000 mapped against HACCP

Prerequisites

Statement of Attainment in a HACCP based competency – please check with Symbio Alliance regarding suitable units of competency.

Competencies issued

Participants can choose to undertake an assessment process which will result in reissuing of their HACCP certificate from either the Meat Processing or Food Processing Training Packages.


Assessment process

1. Undertake a knowledge test to demonstrate underpinning knowledge of HACCP (Assessment Tool 1)
2. Provide a copy of your current HACCP/Food safety training certificates PLUS evidence that you have (are) working in a food related area (Assessment Tool 2)
3. A workplace referee to complete a report Assessment Tool 3 – Observation/Demonstration Report

Course cost

\$450 for classroom training

Symbio Alliance is a Registered Training Organisation and qualifications issued are Nationally Recognised.



Meets all HACCP
refresher or update
training requirements