



HACCP Trainings:

- **HACCP Awareness**
- **HACCP Implementation**
- **HACCP Internal Audit**

HACCP Awareness

Course Duration: 1 Day (6 hours)

Who Should Attend?

This course is designed for those who work in the food and food-related industries, and those who are planning on implementing, or have already implemented a HACCP system. It is designed to give employees involved in the HACCP implementation, or who will be supporting the system, an overview of the importance of the HACCP system for the food safety and to explain the principles of the system, its implementation steps and the pre-requisites to the effectiveness of the program. It is aimed to municipal or governmental food inspectors and staff of food control departments responsible for inspecting food and beverage trading and or manufacturing facilities.

Course Description:

- What is HACCP?
- Historical Background
- Reasons for Implementing a HACCP System
- How HACCP works?
- Pre-requisite Programs
- HACCP Principles
- Preliminary Steps to HACCP
- Identifying Food Hazards
- Identifying Control Measures
- CCPs and Critical Limits
- Monitoring and Corrective Actions
- Management Role is success of the HACCP
- Verification, validation, and documentation of a HACCP
- Benefits of HACCP Application
- Summary & Discussion

Benefits:

This program aims to clarify what the implementation of a HACCP system means throughout an organization. By the end of the course, participants should have:

- General knowledge of HACCP System.
- Knowledge of Principles of HACCP and the preliminary steps for implementation.
- Realize the advantages of having a HACCP system in place.

HACCP Implementation Training Course

Course Duration: 3 Days

Objectives:

- To introduce the HACCP System concept;
- To encourage implementation of HACCP System in food businesses and industries.
- To promote best practices in HACCP System implementation in Food and Beverage

Who Should Attend?

- This training is designed for personnel responsible for conducting internal audits of their company's HACCP system.
- F&B Managers and Hygiene officers
- Supervisors and other personnel responsible for establishing, implementing and maintaining the HACCP System.
- Quality control officers and laboratory supervisors.
- Those who have attended a HACCP Awareness Seminar and want to improve their understanding of the HACCP System.

Program Details:

- Introduction
- HACCP overview and definition
- Benefits of HACCP System
- Pre-requisite Programmes
- Seven principles of HACCP
- HACCP Team
- Process category description
- Product categories and ingredients
- Flow charts
- Identification of Hazards through risk assessment
- Hazard analysis worksheet
- Critical control points
- HACCP System implementation
- HACCP Plan worksheet
- Record keeping (Records and forms)
- Review & Discussion

HACCP Internal Audit Training Course

Course Duration: 2 Days

Who Should Attend?

- This training is designed for personnel planning to become responsible for conducting internal audits of their HACCP system;
- Municipal inspectors and food control section staff who are responsible for inspecting and auditing food facilities in the marketplace and in food industries and services.
- HACCP Team Members and other personnel responsible for establishing and maintaining the HACCP System and those who have attended a HACCP Awareness Seminar and want to improve their understanding of the HACCP System.

Course Description:

This program includes:

- Introduction to the HACCP System
- HACCP Principles
- Introduction to the Audit Concept
- Types of Audit
- Responsibility and authority of a HACCP auditor
- Planning, preparing and performing a HACCP audit
- Documenting non-compliances
- HACCP Audit Checklist
- Corrective actions – follow up
- HACCP audit reporting
- Summary and discussion
- Verification and validation of the HACCP Plan
- Exam

Benefits:

This training program enables participants to understand, and conduct in-house HACCP audit. Participants will be able – at the end of this training – to plan, prepare and perform a complete internal audit procedure.