

€ TRAINING

HACCP - Advanced (level 4)





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Introduction:

Obtain the knowledge and skills to design, implement, and verify food safety management systems based upon the Codex HACCP principles. A highly interactive course, experienced tutors will provide practical guidance with much emphasis on case studies and group exercises.

The five-day Level 4 course has 5 days of training as it is not an introductory level course it is only suitable for participants with existing knowledge and understanding of HACCP.

Course Objectives:

At the end of this course the participants will be able to:

- Correctly explain the background to HACCP, including the main sources of guidance/legislation
- Correctly explain the role of the prerequisite programs in food safety management
- Correctly explain the Codex HACCP terminology and why it is important
- Apply all of the elements of the Codex HACCP principles, including the preparatory stage
- Plan how to develop and implement HACCP into a given sector of the food industry
- Compare the different roles of validation, verification, and review and explain how they can be applied to a given scenario
- Plan the development of the HACCP team
- Compare the application of the HACCP principles for a given scenario within the guidelines stated by Codex Alimentarius.

Targeted Audience:

- Quality Control personnel in food premises and food processing facilities
- Hygiene inspectors acting on behalf of official Public Health Authorities, involved in the inspection of food premises and in the implementation and monitoring of food safety legislation
- Food Safety Consultants
- Food technologists and scientists who want to enrich their scientific knowledge
- Potential food professionals and scientists who want to gain knowledge that will bring new job opportunities

Course Outlines:

Unit 1 :

- Background to HACCP and Food Safety Management
- Legal and Standards Requirements for HACCP Based Food Safety Management Systems

Unit 2:

- Pre-requisite Programmes as Part of a Food Safety Management System
- Preparation Steps for the Design of HACCP Based Systems
- Codex Principle 1 - Conduct Hazard Analysis and Identify Control Measures

Unit 3:

- Codex Principle 2 - Determine Critical Control Points CCPs
- Codex Principle 3 - Establish Critical Limits for CCPs
- Codex Principle 4 - Establish Monitoring Procedures for each CCP

Unit 4:

- Codex Principle 5 - Establish Corrective Action Procedures for each CCP
- Codex Principle 6 - Establish Verification Procedures

Unit 5:

- Codex Principle 7 - Establish Documentation and Record-Keeping
- Implementation of the Food Safety Management System FSMS
- Maintenance of the Food Safety Management System FSMS