

€ TRAINING

HACCP Advanced Level 4



27 - 31 October 2024
Istanbul (Turkey)
Sheraton Istanbul Levent



HACCP Advanced Level 4

REF: S1334 DATE: 27 - 31 October 2024 Venue: Istanbul (Turkey) - Sheraton Istanbul Levent Fee: 5850 Euro

Introduction:

This training program provides participants with a thorough understanding of Hazard Analysis and Critical Control Points HACCP principles and their application in food safety management. Through it, participants are equipped with the knowledge and skills necessary to effectively implement and manage HACCP systems across various sectors of the food industry.

Program Objectives:

At the end of this program, participants will be able to:

- Explain the historical background of HACCP and its regulatory framework.
- Outline the significance of prerequisite programs in ensuring food safety management.
- Define the key terminology used in Codex HACCP standards and its relevance.
- Demonstrate the application of all Codex HACCP principles, including the preparatory stage.
- Develop comprehensive plans for implementing HACCP in specific sectors of the food industry.
- Differentiate between validation, verification, and review processes and apply them in relevant scenarios.
- Strategize the formation and operation of effective HACCP teams.
- Evaluate and compare the application of HACCP principles in accordance with Codex Alimentarius guidelines for different scenarios.

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.

Program Outlines:

Unit 1:

Understanding HACCP Fundamentals and Regulatory Context:

- Understand the historical context and development of Hazard Analysis and Critical Control Points HACCP in food safety management.
- Familiarize with legal regulations and industry standards governing HACCP-based food safety management systems.
- Explore case studies and best practices in implementing HACCP principles.
- Identify key components and requirements of HACCP-based systems.
- Discuss the importance of leadership commitment and organizational culture in HACCP implementation.

Unit 2:

Preparing for HACCP Implementation:

- Examine the role of prerequisite programs in supporting HACCP-based food safety management systems.
- Learn steps for effectively designing and implementing HACCP-based systems.
- Understand the Codex Alimentarius Commission's Principle 1: Conduct Hazard Analysis and Identify Control Measures.
- Analyze case studies to identify potential hazards and control measures in food production processes.
- Develop strategies for integrating prerequisite programs into HACCP plans.

Unit 3:

Identifying Critical Control Points and Monitoring Procedures:

- Understand Codex Principle 2: Determine Critical Control Points CCPs and its significance in HACCP.
- Define critical limits for CCPs and establish monitoring procedures according to Codex Principle 3.
- Learn methods for effectively monitoring CCPs to ensure food safety.
- Explore case studies illustrating the identification and monitoring of CCPs.
- Develop protocols for documenting monitoring activities and maintaining records.

Unit 4:

Implementing Corrective Actions and Verification Procedures:

- Establish procedures for implementing corrective actions in response to deviations from critical limits Codex Principle 5.
- Develop verification procedures to validate the effectiveness of HACCP-based systems Codex Principle 6.
- Learn techniques for root cause analysis and corrective action planning.
- Explore methods for conducting internal audits and verification activities.
- Develop strategies for continuous improvement and adaptation of HACCP plans.

Unit 5:

Documentation and Maintenance of Food Safety Management Systems:

- Understand the importance of documentation and record-keeping in HACCP-based food safety management systems.
- Develop procedures for documenting HACCP plans, monitoring activities, and corrective actions.
- Explore best practices for implementing and maintaining a Food Safety Management System FSMS.
- Discuss strategies for training personnel and ensuring compliance with HACCP requirements.
- Develop protocols for ongoing review, evaluation, and improvement of the FSMS.