

HACCP IN MANUFACTURING

Prerequisites: N/A

Level: 2

Duration: 1 Day

Course Aims

To develop a basic understanding of the serious and distressing consequences of food hazard related illnesses, injuries and the causes of them. Gain understanding of the legal requirements and the principles related to the implementation of a successful HACCP system at the place of work.



Course Objectives

To enable course participant to:-

- ◆ Demonstrate knowledge of reasons for having a HACCP system
- ◆ Demonstrate knowledge of the pre requisites for HACCP
- ◆ Show understanding of the background to HACCP
- ◆ Show an appreciation for the principles of HACCP
- ◆ Show understanding of the team approach required to HACCP and how to support the site HACCP system

Who is the course for?

Processing and Manufacturing Operatives, Engineers, Team Leaders, Laboratory Technicians and staff in other roles who require an understanding of the basics of a HACCP system.

Course Content

- Food Quality and Food Hygiene
- The importance of food hygiene
- Microbiology and illness
- Contamination and prevention of illness
- Food safety legislation
- Due diligence
- Pre requisites
- Principles of HACCP
- Summary / revision
- Test

Accreditation

Highfield Level 2 Award in HACCP