

HACCP IN MANUFACTURING

Prerequisites: L2 in HACCP

Level: 3

Duration: 1 Day

Course Aims

To develop further understanding of the serious consequences of food hazard related illnesses, injuries and the causes of them. Develop further understanding of legal requirements relation to due diligence and how to enable HACCP teams to create a working system.



Course Objectives

To enable course participant to:-

- ◆ Gain intermediate knowledge of reasons for having a HACCP system
- ◆ Knowledge in the use of pre requisites as effective controls
- ◆ Develop on the knowledge of the principles of HACCP and how to construct the HACCP documentation
- ◆ Show understanding of how to support the team approach required to HACCP.
- ◆ Gain understanding of effective validation of a new HACCP system.

Who is the course for?

Team Leaders, Laboratory Technicians, Engineers, Process and manufacturing operatives and staff in other roles who require an intermediate understanding 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
- Good manufacturing practice
- Pre requisites
- Build a HACCP team
- Logical steps to HACCP
- Principles of HACCP
- Implementation of HACCP documents
- Summary / revision
- Test

Accreditation

Highfield Level 3 Award in HACCP