



Introduction to HACCP

#SQAc006

0.5 day (9:00 am – 12:00 pm) or (1:00 pm – 4:00 pm) *At Your Site*

Course Overview:

This course will develop your basic understanding of the HACCP (Hazard Analysis & Critical Control Point) System requirements.

For every business involved in food production, processing, packaging, and distribution; HACCP is a valuable tool to control processes that ensure food quality and safety for consumers all over the world. It manages the critical points where food safety can be compromised. HACCP was first installed by Pillsbury Foods to ensure safe nutrition for astronauts. HACCP standards are recognized by the World Health Organization and are required in many countries to import and sell food.

Who Will Benefit:

- Recommended for supervisors and junior managers with little or no knowledge of HACCP
- Anyone within a food manufacturing plant who is working with GMP's and HACCP
- Ideal for those starting a HACCP system
- Anyone needing a refresher course (management and/or employees)
- Individuals with little or no knowledge of HACCP and want to improve their understanding of the requirements & responsibilities

What is covered?

Introduction to HACCP gives an overview of the following:

- What is HACCP & why is it important?
- 7 HACCP Principles
- 12 steps to HACCP Implementation
- Constructing a process flow diagram
- What is a Hazard? A CCP? A Critical Limit? A Decision Tree?
- Familiarity and skill with the 10 forms

Course Materials:

- A HACCP matrix summarizing the requirements
- 7 HACCP Principles
- 12 Steps to HACCP Implementation
- HACCP System requirements
- A listing of typical documentation and record keeping

Course Fee:

\$600.00 + 6% GST

- Note: up to 5 employees at your site (off-site office available at an additional cost);
- Additional employees may be included at an additional cost;
- Projector available at an additional cost