

HACCP LEVEL 3

TRAINING COURSE



SGS ACADEMY

COURSE DESCRIPTION

The purpose of this course is to equip learners with an understanding of the concept of HACCP, and how to apply the practical elements of the HACCP principles within a food business.

FACE TO FACE: 2 days

VILT: 16 hours

LEARNING OBJECTIVES

Upon completion of this course, learners will be able to:

- Have the knowledge to supervise HACCP based procedures and practices
- Understand the importance of HACCP as a food safety management tool
- Have the knowledge to develop a HACCP plan

PRIOR KNOWLEDGE

A basic knowledge of HACCP would be beneficial.

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COURSE CONTENT

FOOD SAFETY MANAGEMENT AND HACCP

- Food safety management
- HACCP definition
- HACCP history and benefits
- HACCP legislation

FOOD SAFETY HAZARDS AND THEIR CONTROL

- Food Hazards
- Contamination and cross-contamination
- Food hazards control

PRE-REQUISITES PROGRAMMES

- Pre-requisites and HACCP
- Importance of verification

PRELIMINARY CODEX STEPS FOR THE APPLICATION OF HACCP

- Preliminary codex steps 1-5
- The application and management of the preliminary codex steps for HACCP

CODEX PRINCIPLES FOR THE APPLICATION OF HACCP

- Codex principles 1-7
- The application and management of the codex principles for HACCP

COURSE CERTIFICATION



Learners who have been in attendance for the full duration of the course will be issued with a "Certificate of Attendance".

CONTACT SGS



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