



Product
Safety
Management

COURSE TITLE: Hazard Analysis and Critical Control Points (HACCP)



DURATION
2 Days



ASSESSMENT/PASS MARK

25 Question Exam. Pass Mark 60%



COURSE SUMMARY

DAY 1

- HACCP Benefits and GS Food Safety
- Why HACCP Fails and most common non-conformities
- Codex Alimentarius and Risk Analysis
- HACCP Programme – Management Commitment
- Step 1 and HACCP plan format (Scope)
- Prerequisite Programmes
- Steps 2-3 (Product Description)
- Steps 4-5 (Flow Diagrams)
- Step 6 (Hazard Analysis)

DAY 2

- Step 7 (CCP's)
- Steps 8 (Critical Limits and Validation)
- Step 9 (Monitoring)
- Step 10 (Corrective Action)
- Step 11 (Verification)
- Step 12 and HACCP Plan Review
- Case Study - Implementing HACCP
- Exam