



Fact Sheet - HACCP Awareness

Standard Half Day Course

Course Outline

- What is HACCP?
- Preliminary Steps to HACCP
- HACCP Principles
- Legislative Requirements
- Implementing a HACCP based System

Purpose

This course is designed to be delivered in-house for organisations requiring a basic knowledge of HACCP Food Safety Systems.

With the increasing demand from regulators and consumers for food that is safe and of the highest quality, the effective implementation of a proven HACCP-based system is providing benefits to organisations of all sizes across Australia and overseas.

This course provides a basic understanding of Hazard Analysis and Critical Control Point (HACCP) food safety management, details the preliminary steps and principles used in developing HACCP systems, and describes the actions and documentation required.

Attending this course as an in-house program, means our expert QAS trainers can address specific industry needs and requirements on a case by case basis.

Benefits

This program aims to clarify what the implementation of a HACCP program means for employees throughout an organisation. By the end of the course, participants should have:

- knowledge of HACCP Food Safety Systems and the corresponding legislative requirements
- knowledge of the Preliminary steps and Principles of HACCP
- awareness of the process to plan and implement a HACCP system.

Who should attend?

This program is designed for those who work in the food and food-related industries, and those who are planning on implementing, or have already implemented, a HACCP based food safety system. It is designed to give employees involved in the HACCP implementation team, or who will be supporting the system, an overview of the requirements to be undertaken.

Prerequisites

There are no prerequisites for this course.

Certificate of Attendance Issued