

## HACCP Plan and Implementation

- Course Description** Foodborne illness caused by microorganisms is a large and growing public health problem. [WHO, 2013]
- Organizations around the world recognize the value of effective management of food safety hazards through the use of Hazard Analysis and Critical Control Point (HACCP) systems. A HACCP based food safety plan is a tool to set priorities for interventions, to comply with relevant legislations, customer requirements and control business risks.
- In order to develop, implement and maintain a well-developed, practical and robust HACCP based food safety plan, it is essential to have the relevant skills and knowledge - this course is an ideal solution to establishing that requirement.
- By successfully completing this HACCP Plan and Implementation course, delegates will have demonstrated knowledge and basic skills to develop a HACCP based food safety plan and to oversee its implementation and monitoring.
- Course Benefits**
- Compliance with legal obligations for safe food production
  - Improved management of HACCP system
  - Production of comprehensive HACCP plan
  - Improved record keeping
- Learning Objectives** Upon completion of this training, delegates will be able to:
- Recognize CODEX HACCP risk methodology
  - Relate CODEX HACCP methodology to regulatory requirements
  - Describe the five preliminary steps of CODEX HACCP
  - Apply the 7 principles of CODEX HACCP
  - Participate, develop and review HACCP plans (or studies)
- Intended Audience**
- QA Managers
  - Factory Managers
  - Production Managers
- Course Duration** 2 days
- Prerequisites** Knowledge of food safety; Basic Food Handling, Basic Hygiene and Good Manufacturing Practice (courses available from BSI).
- Further Information** BSI also offers Food Management System auditor courses.