



BSI Training Academy

HACCP Refresh training course

Essential information about the course

An effective HACCP plan protects your business and your customers by lowering the likelihood of product and process failure, customer dissatisfaction and regulatory noncompliance.

Our one-day HACCP Refresh Training Course optimizes your technical knowledge and skills so you can:

- collate preliminary information for a hazard analysis
- confirm critical control points
- validate critical limits

- assess adequacy of monitoring and corrective actions
- identify effective verification activities

This refresher will help you gain confidence in planning and performing a HACCP plan review. You will acquire the skills you need to assess and contribute to the development, implementation and ongoing maintenance of HACCP plans based on the CODEX HACCP system. You'll also learn how to initiate a HACCP plan review through the application of the five preliminary steps and seven HACCP principles.

Our course agenda

- Welcome and introductions
- Overview of course structure and learning objectives
- Food Safety Risk Management
 - Food safety risk and HACCP
 - Food safety management system (FSMS)
 - Benefits of implementing a HACCP management system
- Applying HACCP preliminary steps
 - Key aspects of creating a HACCP team
 - Applying HACCP preliminary steps methodology to a product example
- Identifying and prioritising food safety hazards
 - Applying risk assessment methodology to determine significance of hazards
- Determining and establishing controls for food safety hazards
 - Applying the CODEX decision tree to determine the correct CCPs
 - Type of information required to validate critical limits
 - Detail required for predetermined corrective actions
- Reviewing HACCP plans
- Assessment
- Wrap-up and review

Book today at
bsigroup.com/training



Upon successful completion of your course, you'll receive an internationally recognized BSI certificate.

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...making excellence a habit.™

HACCP Refresh Training Course.

We want to make sure you have the best learning experience possible. We create a positive learning environment so you retain the knowledge and acquire skills that will continue to be of use beyond the course.

Make sure this is the right course for you.

This is the course for you if:

- You are involved in food safety planning, development, implementation or revision
- You work directly in food production in roles like technical/quality assurance, engineering or production
- Your support food production in roles like executive management, procurement/purchasing, supply and distribution
- You already have a good understanding of CODEX HACCP and the key principles of food safety management

What is the course like?

- One day, finishing with a 30-minute exam at the end of the day
- Led by a BSI expert tutor
- Relaxed and comfortable learning environment
- Includes a detailed course pack to take away

How will I benefit?

After the course you will be able to:

- Contribute to your workplace HACCP team
- Apply the benefits of a HACCP-based food safety system
- Identify the requirements of a HACCP-based food safety system
- Review existing plans for suitability, adequacy and effectiveness

Why invest in training from BSI?

When you attend a BSI training course, our tutors are the best in the business. They're truly passionate about sharing their knowledge and ensuring you learn. Trusted experts with years of hands-on and business experience, they bring the subject matter to life with relevant and contemporary examples that means you can focus on learning.

Training delivered at your site



This could be a convenient and cost effective option, especially if you have multiple delegates.

Talk to one of our experts to find out more.

Related training with BSI



You may also be interested in attending the following food risk management courses:

HACCP Plan and Implementation
Effective Food Safety Auditing
Effective Foreign Matter Management
Root Cause Analysis for the Food Industry
Applying PAS 96:2014

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