



HACCP Awareness - An Introduction to HACCP

Swift Silliker (Pty) Ltd t/a Merieux NutriSciences is accredited with FoodBev SETA: Accreditation number: 587/00077/0610

Course Level
FLOOR WORKER

Programme Coordinator
LULANIE SWANEPOEL

Duration
THREE HOURS



Overview & Objectives

This course introduces floor staff to the HACCP system.

When implementing HACCP, it is important for everyone in the company to understand its basic principles so their role within the programme can be appreciated

Course Objectives

At the end of this course, participants will be able to:

- Understand the basic principles of HACCP and their role in its implementation
- List the basic principles of HACCP
- Recognise the importance of hygiene in a HACCP system
- Apply the basic principles in a practical way



Outline

- What is HACCP?
- Background to HACCP
- Reasons for implementing a HACCP system
- How HACCP works
- Identifying hazards and control measures
- Overview of pre-requisite programmes (including personnel practices, cleaning and sanitation, pest control, construction and maintenance, production and process control, supplier quality assurance)
- Overview of CCPs, critical limits, monitoring procedures and corrective actions
- Your role in the HACCP system

A certificate of attendance and virtual badge will be issued once the course has been successfully completed.



Entry Level Requirements

To ensure that this course is valuable to your company, delegates must be comfortable communicating in English and need suitable reading and writing skills.



Who Should Attend

- Staff involved in food handling and related areas



Language

Presented in English.



Enrolment Information

Contact us today for a quote, more info, or to enrol in this course (details below)



CONTACT US:

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