



HACCP - A Practical Approach

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

Course Level
IMPLEMENTATION

Programme Coordinator
LULANIE SWANEPOEL

Duration
TWO DAYS



Overview & Objectives

HACCP is a management tool that examines business processes in a focused way to determine the best way to meet food-safety standards. It is a preventative approach to food safety that examines every stage of the production process, identifies essential procedures and ensures process standards remain constant. Simply put, it asks "What might go wrong and how do I make sure it doesn't?"

Course Objectives

- To equip the participant with the knowledge and skills required to implement a HACCP study and to make sure that food produced or sold does not harm the consumer
- To enable participants to take on a role as a HACCP team leader and to make sure (by involving staff in the system development) that everyone in the business is committed to producing safe food
- By the end of the course, participants will be able to start a HACCP team, implement a HACCP programme, document and record the results of a HACCP study



Outline

- HACCP background and legislation (international as well as national)
- Preparatory steps towards implementing a HACCP system
- Hazard analysis
- Determining CCPs
- Identifying critical limits, monitoring procedures and corrective actions
- Validation, verification and review
- Record keeping and document control

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



NQF & Credits Information

FoodBev SETA Registered Skills Programme: 09SP000315020274/0
Unit standards 123357, 123374

NQF Level: 4
Credits: 27



Entry Level Requirements

Participants should have attended formal PRP training. 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

- Middle management
- Food safety/HACCP team leaders
- Food-safety team members
- System co-ordinators
- Production/factory managers
- Key personnel involved in implementing, maintaining or reviewing the HACCP system



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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