

HACCP Refresher

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
FOUR HOURS



Overview & Objectives

This course will refresh the more technical details around implementing and documenting a HACCP system.

Course Objectives

To help those who have completed formal PRP and HACCP courses and would like to refresh their knowledge and understanding.



Outline

- Hazards
- Control measures
- Risk analysis
- Hazard analysis
- Corrective actions
- Documentation

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



Entry Level Requirements

Two-day formal HACCP 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

Anyone who is HACCP team trained and who wants to make sure they know the seven principles and implementation stages of 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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