



HACCP for Supervisors

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

Course Level
SUPPLEMENTARY

Programme Coordinator
LULANIE SWANEPOEL

Duration
ONE DAY



Overview & Objectives

This course expands on the basic principles of hygiene and HACCP, enabling supervisors to understand and identify food-safety hazards and their effective control measures for those hazards which have been identified.

Course Objectives

The course teaches the supervisor good manufacturing practices from a HACCP point of view and applies these principles to specific environments.

It provides participants with an understanding of the basic principles of HACCP and allows them to understand their role in implementing HACCP.

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

- List the basic principles of HACCP.
- Understand the role they play in implementing HACCP.
- Appreciate the importance of hygiene in a HACCP system.
- Practically implement the basic principles.



Outline

- The concept of unsafe food and why a food-safety system is needed.
- What producers/manufacturers can do to ensure safe food products.
- What is HACCP: overview of the seven HACCP principles.
- What is a hazard?
- What is Hazard Analysis: step-by-step identification of significant food-safety hazards.
- How to prevent a hazard: mechanisms to eliminate or reduce them.
- What are Critical Control Points (CCPs): overview.
- What are monitoring procedures: mechanisms needed to check the effectiveness of CCP control.
- Corrective actions.
- Practical applications: exercises.

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



NQF & Credits Information

FoodBev SETA Registered Skills Programme: 09SP0002430401903/0

Credits: 19

NQF Level: 3



Who Should Attend

Team leaders and factory-floor supervisors who need a basic understanding of HACCP and their roles within the system.



Entry Level Requirements

Delegates should have attended basic hygiene and 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.



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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