

HACCP Awareness - Introduction to 7 Principles of 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

Course Length
1 MODULE



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 7 basic principles of HACCP and their role in its implementation
- List the 7 basic principles of HACCP
- Recognize the importance of hygiene in a HACCP System
- Apply the basic principles in a practical way.



Module Outline

MODULE 1

- What is HACCP?
- Background to HACCP?
- Reasons for implementing a HACCP System
- How HACCP Works
- Identify 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



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.



Certification

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



Who Should Attend

- Staff involved in Food Handling and related areas



Language

Course content presented in English.

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Benefits of MXNS Online Training

Independence & Flexibility

This course is facilitated via an online Learner Management System (LMS) and follows a 'learn-at-your-own-pace' approach, whereby the student has the freedom to work through the content in their own time - from anywhere in the world.

Variety

The content of this course is made up of course notes, images, infographics and video - in order to provide diversity in the learning material and to allow for exposition of more nuanced topics and/or practical demonstration, where required

Assessment Method

Each module is followed by an assessment which is uploaded and graded by our Technical Specialists, with one final summative assessment taking place at the conclusion of the course.

Online Assistance

Our Technical Specialists are an email away and are available to assist with any content for which you may require further clarification.

Learning Outcomes

At the conclusion of this course, you will receive a certificate of completion, as well as a digital badge to make use of on your resumé, LinkedIn profile, etc.



CONTACT US TO ENROL TODAY

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