



HACCP: A Practical Approach

Course Level
Implementation

Programme Coordinator
Lulanie Swanepoel

Duration
7 Modules

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

Overview and 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.

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.

Outline

Module 1:

- The 7 Principles and 12 Steps of HACCP
- SANS 10330:2020
- Scope
- Normative References
- Definitions

Module 2:

- Documentation Requirements
- Management Responsibility
- Resources
- Corrective Action
- Food Safety Measurement

Module 3:

- Preliminary Steps

Module 4:

- Conducting a Hazard Analysis

Module 5:

- Determining Critical Control Points (CCPs)

Module 6:

- Establishing Critical Limits
- Monitoring Control of CCPs
- Corrective Actions
- Validation and Verification
- Documentation and Record Keeping

Module 7:

- Benefits of a HACCP System
- Conclusion

NQF and Credits Information

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

NQF Level: 4
Credits: 27



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Benefits of MXNS Online Training

Independence and 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:

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