## **HACCP INTRODUCTION**

**TRAINING COURSE** 

SGS ACADEMY

### **COURSE DESCRIPTION**

The objective of this course is to provide learners with the knowledge and skills of HACCP.

FACE TO FACE: 1 day

ELEARNING: 60 minutes

VILT: 8 hours

### **LEARNING OBJECTIVES**

Upon completion of this course, learners will be able to:

- Understand the importance of food safety and food hygiene
- Understand HACCP terms and concepts
- Understand how to develop and implement a HACCP study
- Understand how to ensure that a HACCP system is maintained, continually updated and improved

### PRIOR KNOWLEDGE

It will benefit learners if they have knowledge of the following food safety management principles and concepts:

- Be aware of food safety hazards in a food catering establishment
- Be part of a team working in a food catering establishment

# SGS ACADEMY

# **COURSE CONTENT**

#### **INTRODUCTION TO FOOD SAFETY AND HYGIENE**

- Food hygiene, food safety and other related terms
- Importance of food hygiene
- Contamination and cross-contamination
- Types of contamination and effects of contamination

## LEGAL RESPONSIBILITY OF FOOD BUSINESS OPERATORS AND FOOD HANDLERS

• Legal requirements for food business operator and food handlers

#### HACCP

- What is HACCP and how does if fit in?
- What is required by food industry regulations?
- How can HACCP be implemented, monitored and verified?

#### FOOD SAFETY MANAGEMENT SYSTEMS (FSMS)

- What is a food safety management system?
- What is the role and benefits of a food safety management system?
- What is validation, monitoring and verification?
- How to carry out verification checks of the food safety management controls

## **COURSE CERTIFICATION**



Learners who pass the examination will be issued with a "Certificate of Successful Completion". Learners who do not pass the examination but have been in attendance for the full duration of the course will be issued with a "Certificate of Attendance". Learners attending the eLearning version, will be able to download the SGS Completion Certificate on achievement of a 80% pass mark or more in the final assessment.











