

HACCP LEVEL 2

TRAINING COURSE



SGS ACADEMY

COURSE DESCRIPTION

The purpose of this course is to equip learners with an understanding of the concept of HACCP, and how to apply the practical elements of the HACCP principles within a food business to ensure effective food safety.

FACE TO FACE: 1 day

VILT: 8 hours

LEARNING OBJECTIVES

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

- Understand the importance of HACCP as a food safety management tool
- Describe how HACCP plans are developed
- Explain the key HACCP terms

PRIOR KNOWLEDGE

Not applicable for this course.

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COURSE CONTENT

INTRODUCTION TO HACCP AND ITS HISTORY

- HACCP overview
- HACCP history

FOOD HAZARDS AND THE DANGERS OF CONTAMINATION

- Food hazards
- Dangers of food hazards
- Causes of food hazards

PREPARING FOR HACCP

- Pre-requisites overview
- The control measures
- Monitoring and verification
- HACCP preparatory stages

IMPLEMENTING HACCP PRINCIPLES

- The 7 HACCP principles
- How to implement them

COURSE CERTIFICATION



Learners who have been in attendance for the full duration of the course will be issued with a "Certificate of Attendance".

CONTACT SGS



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