



HAZARD ANALYSIS & CRITICAL CONTROL POINTS (HACCP) INTRODUCTION TRAINING COURSE

COURSE DESCRIPTION

Learn how to manage food safety hazards in your organisation by using the HACCP systematic preventative approach to reduce and continually improve food safety hazards.

LEARNING OBJECTIVES UPON COMPLETION OF THIS COURSE, LEARNERS WILL BE ABLE TO:

- Understand how HACCP can help food businesses reduce the risk of food safety hazards
- Familiarise yourself with HACCP terms and the importance of food safety and food hygiene
- Develop and implement a HACCP plan based on the preliminary tasks and HACCP principles
- Use the HACCP system and guidelines to identify and effectively control food safety hazards

PRIOR KNOWLEDGE

No prior knowledge is required.

WHO SHOULD ATTEND

Food operators, food handlers and anyone whose role requires knowledge of the basics of HACCP or is responsible for managing food safety for the organisation.

COURSE CONTENT

- Introduction to HACCP
- Foodborne diseases
- Legal responsibilities
- Food Safety Management System (FSMS) overview
- HACCP principles & application

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COURSE DURATION: 60 minutes
DELIVERY METHODOLOGY: eLearning
COURSE LANGUAGE: English
ACCREDITATION: SGS

COURSE CERTIFICATION

The SGS certificate is available to download once you have achieved a pass mark of 80% or more in the final assessment which completes this course.

You have 12 months access to this course, effective from the date of purchase.



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