

HACCP (HAZARD ANALYSIS & CRITICAL CONTROL PLANNING)

COURSE DURATION: 1 DAY

COURSE OVERVIEW

This course provides guidance for the implementation and management of a HACCP based system in the food, beverage and pharmaceutical industries.

WHO IS IT FOR?

This course is primarily aimed at senior supervisors/managers working within the food manufacturing and pharmaceutical industry.

BENEFITS

Product safety management systems built in accordance with the principles of HACCP have a clearly defined structure and bring about many benefits including:

- Customer and consumer confidence
- Increased management commitment
- Improvements in the working environment
- Enhanced relationships throughout the supply chain
- Improved record-keeping
- Opportunity to integrate with existing quality & safety management systems
- Legal protection
- Trading benefits

Course delegates will develop the knowledge and understanding necessary to be an integral part of an HACCP team and to manage the implementation of an HACCP-based system in the work environment.

COURSE CONTENT

This advanced course covers:

- How to plan a HACCP system
- The importance of HACCP-based food safety management procedures
- Management and implementation of HACCP-based procedures
- Control measures to protect consumer safety
- Consequences of a risk to consumer safety
- Evaluation of the procedures

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PRICES

Open course: £195.00 per person + VAT (group discounts available)

On-site training: £795.00 + VAT (max. 10 delegates)

We accept the following cards: 

