

Meets Supplier requirements for HACCP training



HACCP Principles and Applications

Course Outline

This course provides participants with the tools and knowledge to develop and implement a fully operational HACCP system in-line with Codex Alimentarius requirements.

Course content

- Current regulations, codes of practice and food safety systems
- What is HACCP, origins and benefits of implementing HACCP
- Main hazards of concern to the food industries
- Prerequisite programs
- Preparation for HACCP, HACCP teams, Setting the Scope, Description of Product, Process Flow Diagrams
- Principles 1 – 7
- New tools for HACCP
- Implementing & Maintaining HACCP
- HACCP and ISO 22000:2005

Who should attend?

This workshop will benefit anybody who needs to either review, develop or implement their company HACCP Plan. It will provide you with updated knowledge as well as a full review of your HACCP plan. The course also suits regulators and auditors who require formal HACCP training.

Prerequisites

Nil

Competencies issued

Participants can undertake assessment in the units from the Cert IV in Meat Processing (QA) stream:

- MTMMP79C Participate in ongoing development and implementation of a HACCP and QA system

OR

The following units of competency from the Food Processing training package:

- FDFOPTHCP3A Participate in a HACCP Team
- FDFCORQFS3A Monitor the implementation of quality and food safety programs
- FDFCORFSY2A Implement the Food Safety Program and Procedure
- FDFTECCCS4A Control Food Contamination and Spoilage

Course duration

2 days

Course fee includes

- Professional trainer experienced in HACCP
- Detailed workbook including case examples.
- Venue costs, morning and afternoon tea, lunch.

Enrolment

Please complete the Short Course Enrolment form and return with your payment to fax 07 3340 5796 or email,

training@symbioalliance.com.au



Symbio Alliance, 44 Brandl Street, Eight Mile Plains QLD 4113

training@symbioalliance.com.au

Ph: 07 3340 5726 Fax: 07 3340 5796

ABN: 93 621 286 928