

# Introduction to HACCP

***You finally get to know what HACCP is all about!!***

**Duration:** 1 day

**Purpose:**

With customers requiring their suppliers to have HACCP and most regulators having already mandated the use of HACCP in one form or another, it is clearly here to stay. So if you are new to the agri-food industry or been avoiding learning about HACCP, this course will help you to catch up.

It is essential for any organisation or individual that processes or distributes food to have systems in place that protect consumers' health. Food safety systems based on HACCP principles have long been recognised as one of the best forms of protection.

This course will assist you to learn about HACCP plus all the jargon and relate it to your own situation.

- ✓ ***Learn about HACCP in plain English***
- ✓ ***Find out what all the fancy terms mean***
- ✓ ***Ask as many simple questions as you like***

**Course outline:**

- Current food regulations
- What is HACCP, Origins of HACCP, Benefits of implementing HACCP
- Main hazards of concern to the food industry – microbiological, chemical, physical
- How to combine Good Manufacturing Practices, Standard Operating Procedures and HACCP
- Definitions, terms and their meaning
- Preparation for HACCP - Team, Scope, Description of Product, Process Flow Diagrams
- Seven Principles of HACCP
  - Principle 1: Conduct a hazard analysis
  - Principle 2: Identify critical control points
  - Principle 3: Establish critical limits
  - Principle 4: Establish CCP monitoring
  - Principle 5: Establish corrective actions
  - Principle 6: Establish procedures for verification
  - Principle 7: Establish documentation and record keeping procedures
- Tips for how to develop, implementing & maintaining HACCP in your enterprise

All sessions include case examples and practice at developing a HACCP plan.

**Course fees include:**

- Professional trainer experienced in development and implementation of HACCP
- Workbook including examples
- Quick review of your HACCP Plan (if you bring yours along to the workshop)
- Venue costs, morning and afternoon tea, lunch.

***Reduced rates may apply to multiple participants from one company and for "in house" workshops.***

**Certificates available:**

Participants who attend will receive a certificate of attendance or may be able to conduct extra work after the training to go towards a unit from one of the food industry training packages.

Go to our web site to **express interest** or **reserve a place** at  
[www.symbioalliance.com.au/consulting-training/training-calendar](http://www.symbioalliance.com.au/consulting-training/training-calendar)

**OR**

**Contact us for more details**

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