

COURSE DESCRIPTION

The objective of this course is to provide learners with the knowledge and skills of HACCP.

FACE TO FACE: 1 day

VILT: 8 hours

LEARNING OBJECTIVES

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

- Explain the importance of food safety and food hygiene
- Identify key HACCP terms and concepts
- Explain how to develop and implement a HACCP study
- Understand how to ensure that a HACCP system is maintained and continually updated and improved

PRIOR KNOWLEDGE

It will benefit learners if they have knowledge of the following food safety management principles and concepts:

- Be aware of food safety hazards in a food catering establishment
- Be part of a team working in a food catering establishment

SGS ACADEMY

COURSE CONTENT

FOOD SAFETY AND FOOD HYGIENE

- Food hygiene
- Food safety and other related terms
- Importance of food hygiene
- Contamination and cross-contamination.
- Types of contamination
- Effects of contamination

LEGAL RESPONSIBILITY OF FOOD BUSINESS OPERATORS AND **FOOD HANDLERS**

- Legal requirements for food business operator
- Legal requirements for food handlers

HACCP

- What is HACCP and how does if fit in?
- What is required by food industry regulations?
- How can HACCP be implemented?
- How can HACCP be monitored and verified?

VALIDATION, VERIFICATION AND MONITORING

- What is the role and benefits of a Food Safety Management System?
- What is validation?
- What is monitoring and verification?
- How to carry out verification checks?

COURSE CERTIFICATION



Learners who pass the examination will be issued with a "Certificate of Successful Completion". Learners who do not pass the examination but have been in attendance for the full duration of the course will be issued with a "Certificate of Attendance".











