



Basic Hazard Analysis Critical Control Points (HACCP)

Suitability: For people who would like to increase their current knowledge about safe food production methods. This course provides clear information about how to anticipate food safety problems and control them from before these happen, with the aim of ensuring food safe for consumption

Validity of Certificate: 3 years

Course Duration: 6 hours

Course Assessment: At the end of the Basic Hazard Analysis Critical Control Points (HACCP) course, participants are assessed by a multiple choice assessment sheet to assess understanding of main topics and any weaknesses are addressed to by the tutor

Certification: Upon successfully completing the Basic Hazard Analysis Critical Control Points (HACCP) course, each participant will be issued with a certificate of competence

St Bernard's Safety Training Centre is qualified from the Royal Society of Public Health in Hazard Analysis Critical Control Points (HACCP)

Main Course Topics

1. Definition of HACCP
2. HACCP as a proactive food safety tool

3. Different forms of Contamination
4. Drawing of Flow Charts, Process Models and Flow Diagrams
5. Pre-requisites for HACCP
6. Preparing the HACCP Plan
7. Identification of Hazards and Control Measures
8. Determining Critical Control Points
9. Establishing Critical Limits for each CCP
10. Establishing Monitoring Procedures
11. Planning of Corrective Actions
12. Verification and Validation Methods
13. Documentation and Record Keeping
14. Integrating Total Quality Management with HACCP