



## **Intermediate Hazard Analysis Critical Control Points (HACCP)**

**Suitability:** For people working at management and supervisory level and who are responsible to establish, implement and supervise daily safe food processing and manufacturing. It is also suitable for people who would like to broaden their current knowledge about safe food production methods

**Validity of Certificate:** 3 years

**Course Duration:** 12 hours

**Course Assessment:** At the end of the Intermediate Hazard Analysis Critical Control Points (HACCP) course, participants are assessed by a real life scenario case study and 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 Intermediate 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)**

The Intermediate HACCP course is made up of 5 sections, which are:

Section 1: Introduction to HACCP Principles

Section 2: Different Forms of Potential Hazards

Section 3: Control Methods

Section 4: Food Safety Management Systems

Section 5: Supervisory Management

## **Main Course Topics:**

### ***Introduction to HACCP Principles***

1. Background to Codex and HACCP
2. Legal Requirements
3. Benefits of introducing HACCP
4. Reasons for Failure

### ***Different Forms of Potential Hazards***

5. Different Forms of Contamination
6. Identification of Hazards
7. Microbiology
8. Bacterial Food Poisoning
9. Food-borne Disease
10. Non-bacterial Food Poisoning
11. Food Spoilage

### ***Control Methods***

12. Control of Contamination
13. Food Preservation
14. Storage and Temperature Control
15. Personal Hygiene
16. Design and Construction
17. Cleaning, Disinfection and Disposal of Waste
18. Pest Control

### ***Food Safety Management Systems***

19. Pre-requisites for HACCP
20. The 12 steps of HACCP
21. The Preliminary Steps of HACCP

22. HACCP Principles
23. Implementation of HACCP at the Workplace
24. Food Safety Management in Catering and Retail
25. Various Everyday Scenarios

***Supervisory Management***

26. The Management Process
27. The Role of the Supervisor
28. Monitoring and Control Methods
29. Food Safety Policy