



Advanced HACCP

Scope

This 4-day intensive practical course provides the knowledge and skills to design, implement, verify and maintain food safety management systems based on HACCP principles.

The course meets the requirements for the Royal Society for Public Health (RSPH) Level 4 HACCP qualification and delegates will have the opportunity to take the 'Level 4 Award HACCP Management for Food Manufacturing'.

Suitability

It is expected that delegates will have a good working knowledge of HACCP and preferably have completed the RSPH Level 2 award. The course is aimed at HACCP team leaders, HACCP team members, trainers, managers and auditors who wish to further their working knowledge.

Learning Outcomes

By the end of the course you will:

- Be able to explain the HACCP approach to food safety procedures
- Understand the legislation relating to HACCP
- Be able to discuss the allocation of responsibilities and resources
- Be able to develop the HACCP team
- Understand the role of the HACCP team leader
- Understand how to plan and operate prerequisite programmes
- Be able to plan an effective HACCP system
- Have acquired a comprehensive understanding of the practical application of HACCP principles
- Be able to effectively implement a HACCP system by producing flow diagrams, carrying out hazard analysis and risk assessment, determining critical control points, critical limits and corrective actions
- Be able to implement a validation and verification programme
- Fully understand the requirements for updating and maintaining the HACCP system

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