



Practical Approach to HACCP

Scope

This is a 2-day interactive workshop style course providing a thorough grounding in the theory of HACCP, as defined in Codex Alimentarius and as practiced internationally. In addition to guidance in setting up and operating a HACCP system from planning to implementation and beyond, the course also includes hints and tips on validation, verification and maintenance.

Through numerous practical tailored exercises relating to 'real' processes, delegates will gain 'hands-on' experience on the application of HACCP principles.

The course meets the requirements of the Royal Society of Public Health (RSPH) Level 3 HACCP qualification and delegates will have the opportunity to take the examination leading to 'Level 3 Award in HACCP for Food Manufacturing'.

Suitability

The course is appropriate for HACCP Team members, auditors, food technologists, technical managers, new product development technologists and anyone requiring a good appreciation of HACCP.

Learning Outcomes

By the end of the course you will:

- Have a good understanding of HACCP principles, prerequisite programmes and the relationship between the two
- Know how to apply HACCP with confidence, avoiding common pitfalls
- Understand the practicalities of implementing a HACCP system successfully
- Have an appreciation of validation and verification

Tel: +44 (0)118 918 4168 E-mail: food.training@rssl.com Bookings: bookings@rssl.com Web: www.rssl.com

RSSL Food Training
The Science & Technology Centre, Earley Gate, Whiteknights Road, Reading, Berkshire RG6 6BZ

