



HACCP (Hazard Analysis of Critical Control Points)

Course fees – £495 + VAT for up to 12 delegates

The overall objectives are to remind Food Handlers what the legal consequences are of failing to follow legal standards of work, and how to manage the seven principles of HACCP.

Whilst the HACCP system may not be a legal requirement in all businesses, it is becoming the common standard for food safety management systems everywhere.

The inclusion of HACCP principles in food safety legislation has also been increasing around the world. Changes were also implemented in the UK through the Food Safety (General Food Hygiene) Regulations 1995.

On 1st January 2006 most food businesses in the EU were required to implement a Food Safety management system based on the Codex HACCP principles when regulation (EC) No. 852/2004 on the hygiene of foodstuffs became law.

Course topics and outline:

- Introduction to HACCP, its history and the law
- The seven principles of HACCP
- To carry out a HACCP Study
- HACCP implementation
- HACCP definition

4 hour course

Successful completion of a short multi choice test will result in achievement of a course certificate

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