Guide to Writing a HACCP Plan

Training course

STAGE: **1** **2** **3**

Essential information about the course

Preventative food safety risk management is a fundamental requirement in all food safety compliance standards. The CODEX Recommended International Code of Practice, General Principles of Hygiene and the HACCP approach described in Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for its Application (Annex) are globally accepted as best practice methodology for food safety risk assessment.

This CPD certified (Continuing Professional Development) course details the CODEX HACCP methodology for the 5 preliminary steps and 7 principles required in the development of HACCP plans. Specific insight will be gained in:

• Application of HACCP methodology to meet the expectations of GFSI Food Safety Standards
• Verification activities required to maintain an effective HACCP based food safety management system

Through references to current food product and process examples, you'll develop practical skills and confidence to participate or lead a HACCP team in your workplace.

CPD CERTIFIED
The CPD Certification Service

Our course agenda:

Day 1:

Introduction to HACCP

• The importance of food safety
• The need for HACCP food safety management procedures
• HACCP definitions
• Consequences of poor food safety
• Cost of foodborne illness
• Impact on consumer confidence

HACCP Food Safety Management

• History of HACCP
• HACCP methodology
• Legal defence: HACCP and Duty of Care
• Structure of Food Safety Management Systems
• Interpretations of CODEX HACCP

Principles of General Hygiene

• CODEX Recommended International Code of Practice General Principles of Food Hygiene

HACCP Preliminary Steps

• HACCP team
• Product description
• Intended use

Principles of HACCP

• Identifying potential food safety hazards
• Types of hazard

Day 2:

Principles of HACCP

• Product and process areas of risk
• Determine the significance of potential hazards
• Measures to control identified hazards
• Documenting the Hazard Analysis
• Determining critical control points
• CODEX CCP decision tree
• FSSC decision tree for selection and categorization of OPRPs and CCPs
• Mitigating hazards through CCPs
• Critical limits
• Monitoring of CCPs
• CCP corrective actions
• Documenting the HACCP Audit Table
• Verification activities
• Documentation and record keeping

Implementing HACCP

• Implementing HACCP food safety systems

Exam preparation, course review and final questions

Examination

Upon successful completion of your course, you'll receive an internationally recognized BSI certificate.

Make sure the course is right for you

Who is this course for?

The course is for anyone involved in food production/preparation and food safety systems development and management. It's especially relevant if you're directly involved in the development and maintenance of HACCP plans and food safety management systems.

What will I learn?	What are the benefits?
You'll be able to: • Define concepts of CODEX General Principles of Hygiene and the application of HACCP • Identify GFSI requirements for a HACCP based system • Identify different tools and methods of verification to apply HACCP to your workplace food safety management system • Explain the intent of different perspectives or approaches within a food safety management system **You'll have the skills to:** • Apply the concept of HACCP • Source information to inform a HACCP study of your products and processes • Interpret and evaluate relevant information and ideas relating to HACCP and food safety management systems • Execute a preventative food safety hazard assessment	This course will provide food industry professionals with the essential knowledge and skills to actively participate in the development and verification of HACCP plans. This course will help you: • Advance your understanding of the importance of preventative food safety management systems • Engage in a proactive process to identify significant food safety hazards and determine critical control points to ensure the safety of your product and process • Apply the HACCP food safety risk assessment methodology to your products and processes to facilitate safe food production and meet compliance requirements of food safety standards • Develop a scientifically sound, preventative food safety management system • Apply risk-based thinking to improve the resilience of your food safety management system

Prerequisites - you are expected to have the following prior knowledge:

Pre-course reading is provided prior to the course to ensure you have an understanding of the CODEX Recommended International Code of Practice, General Principles of Hygiene.

Why invest in training from BSI?

We want to make sure you have the best learning experience possible. That's why we offer a range of training courses from beginner to expert. We create a positive learning environment so you retain the knowledge and acquire the skills that will continue to be of use beyond the course.

When you attend a BSI training course, our tutors are the best in the business. They're truly passionate about sharing their knowledge and ensuring you learn. Trusted experts with years of hands-on and business experience, they bring the subject matter to life with relevant and contemporary examples to enhance your learning.

Training delivered at your site could be a convenient and cost-effective option, especially if you have multiple delegates. Talk to one of our experts to find out more.

Next steps with the BSI Academy

Want to learn more?

You may also be interested in attending the following courses:

- Preventing Food Fraud (VACCP) Guidance Training Course
- PAS 96:2017 Food Defence (TACCP) Guidance Training Course
- Internal Food Safety Auditor
- Food Safety Culture
- Chain of Custody; Transparency and Traceability for the Food Supply Chain
- HACCP Refresh *(as a follow up course after completion of this course)*

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