

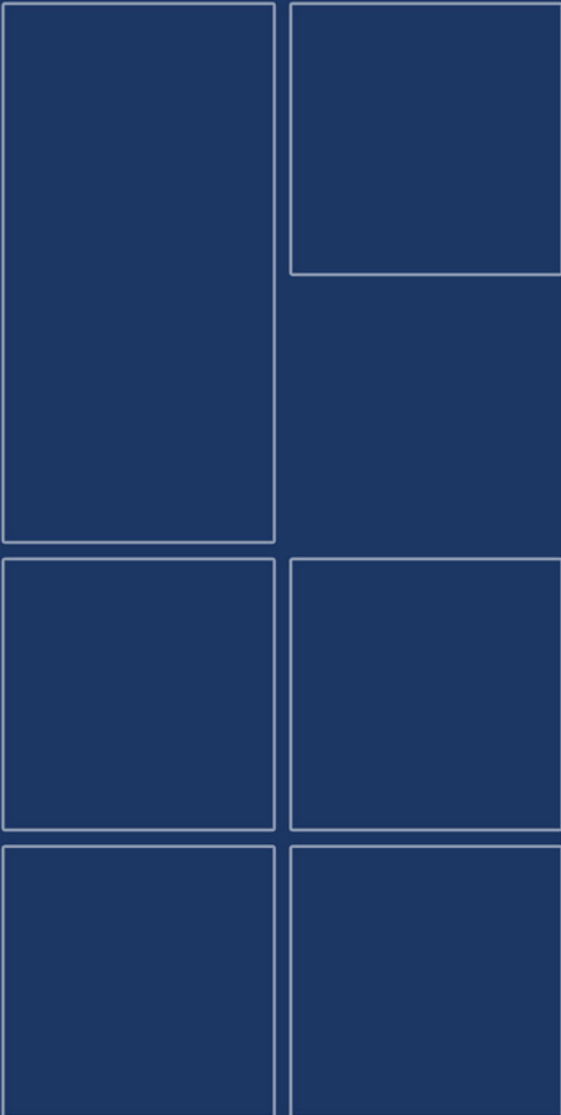


GlobalGROUP | The Key to World Markets

HACCP

Food Safety

1 Day Foundation Course



GLOBAL - HACCP (Basic) Training Course

Course Duration: 1 Day

Course Description and Purpose:

HACCP is a food safety management system that involves the assessment of each step in the food production process for systematically identifying hazards and risks, the implementation of controls and monitoring procedures that are critical to food safety.

HACCP has been endorsed worldwide by organizations, such as Codex Alimentarius, World Health Organization (WHO), The European Food and Drug Administration.

The training course provides a fundamental knowledge of Food Safety and HACCP principles.

Prerequisite:

Students don't need any previous knowledge to take this course.

Learning Objectives:

On completion of this course, you will have a knowledge and understanding of:

- General Information on Food Safety and HACCP System
- 7 Principles of HACCP Plan
- Hazard Analysis
- Critical Control Points
- Critical Limits
- Monitoring System
- Corrective Actions
- Verification Procedures
- Record-Keeping and Documentation Procedures

Who should attend:

- Managers (quality, purchasing, marketing, etc)
- Food Engineers and production staff in food industry
- Students in Food Science, Technology and Microbiology
- Food Handlers
- Supervisors
- Anyone who is wishing to gain a broad perspective on the field of food technology

Examination:

Last part of the course is a final exam which will take 45 minutes to complete. Students who successfully passed the final exam will receive a certificate from Global Certification Limited.

To Book:

Please email training@globalcertification.com or call us at **+44 (0)121 635 5430** to reserve your place.

Global Certification Limited

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