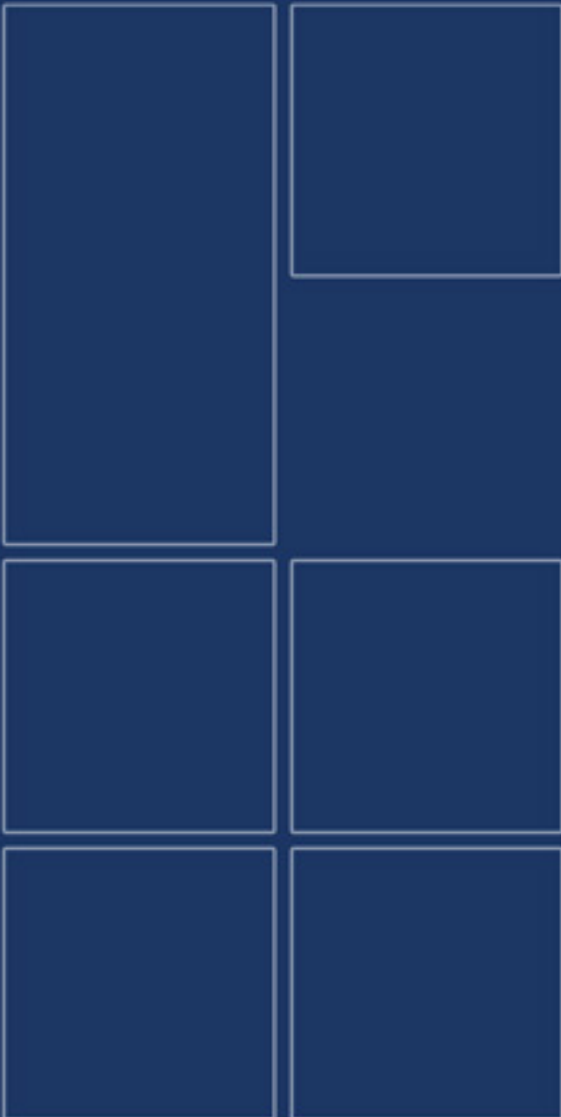




GlobalGROUP | The Key to World Markets

HACCP

2 Days Internal Auditor Training Course



GLOBAL - HACCP Internal Auditor Training Course

Course Duration: 2 Days

Course Description and Purpose:

The aim of the Internal HACCP Auditor training course is to provide students who intend to perform internal audits with the knowledge and skills needed to assess and report on the conformance and effective implementation of processes.

Prerequisite:

It is recommended that students have some understanding of the principles of HACCP.

Learning Objectives:

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

- General Information on Food Safety and HACCP System
- Prerequisite Programs for HACCP System
- Preliminary Steps for HACCP System
- The 7 Principles of HACCP Plan
- Hazard Analysis
- Critical Control Points
- Critical Limits
- Monitoring System
- Corrective Actions
- Verification Procedures
- Record-Keeping and Documentation Procedures
- Plan, conduct and report an internal audit of part of a HACCP system in accordance with ISO 19011.

Who should attend:

- Food Technicians, microbiologists, scientists, engineers
- Food safety, management and quality management consultants
- Managers (quality, purchasing, marketing, etc)
- Anyone who may be involved in the implementation of a food safety management system

Examination:

Candidates who pass both the practical & written part of the course are considered to have satisfied the training requirements for the 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

**Concorde House
Trinity Park
Birmingham International Airport
Solihull, B37 7UQ
England
United Kingdom**

Tel: +44 (0)121 635 5430

Fax: +44 (0)121 635 5435