



*Empowering & Inspiring Excellence*

Company Registration No. 2014/063827/07

## **ONLINE Course**

### **Advanced HACCP Implementation Level 4**

**Course Code: FBFS05**

#### **Overview**

This course is an updated practical approach to implementation of effective food safety management systems using Hazard Analysis Critical Control Point (HACCP). The course covers in depth the requirements for implementing HACCP based on ISO 22000:2018.

The approach to delivering of this course is based on critical evaluation of the key concepts of HACCP implementation and the course is designed to ensure delegates develop the required knowledge and practical skills to implement a HACCP plan in their workplace.

#### **Course Objectives (Expected Outcomes)**

- Understand the importance of HACCP based food safety management systems
- Identify pre-requisites and preliminary processes for HACCP development and implementation.
- Gain skills of carrying out effective food hazard analysis using a risk assessment matrix
- Gain skills to determine Critical Control Points (CCPs) using a decision tree
- Acquire the practical skills to document and implement a HACCP plan

#### **Course Content**

- Food Safety Management
  - Food hazards, nature and variety and implication on food safety
  - Implications of failing to control them, benefits of HACCP systems.
  - Legal requirements for food safety.
- Pre-Requisites and Procedures
  - Describe the policies, standards and prerequisites for HACCP.
  - Skills of a HACCP team.
  - Describe the product

- Produce a suitable and confirmation of a process flow diagram
- The development of HACCP based procedures
  - Planning, analysing and documenting a HACCP plan.
  - Risk assessments and determination of CCPs
  - Establish critical limits and tolerances/targets for each critical control point.
  - Identify methods of implementing and communicating the HACCP system in the workplace.
- Monitoring and Evaluation of HACCP procedures
  - Control measures and monitoring procedures.
  - Determine the nature of, and limits for any corrective action.
  - Devise suitable and appropriate documentation.
  - Validation of the HACCP system
  - Establish procedures for verification to confirm that the HACCP system is working effectively.
  - Review Process
- Introduction to TACCP and integration with HACCP
- Introduction of tools to help conduct TACCP studies and analysis of how to integrate with HACCP.

### **Who should attend?**

The course is designed for individuals within a food manufacturing organization involved in Food Safety, QA, QC and production especially managers, supervisors and food safety team of all food manufacturing businesses responsible for the development of a food safety management system based on the Codex principles of HACCP:

- Food Safety Team members including Technical, Production, Quality Assurance and Quality control, Purchasing, Warehousing, Packaging, Engineering, Transport/Logistics, Chemists, Microbiologists, Food Scientists, Food Safety Auditors and Factory inspectors.

### **Assessment**

- Formative assessment through quizzes, online discussions, case studies and student activities/exercises
- Examination at the end of the course may be given.
- Portfolio of Evidence
- Full attendance of all contact sessions is essential for a certificate to be issued

### **Entry requirements**

- Food safety, GMP or basic HACCP knowledge
- A basic comprehension of English and be able to read and write

**Duration of the course:** 4 Days with 4 hours contact /lecture time per day

**Cost:** As per pricelist

**For Further Information on our training courses, or to register for a course, please contact us on:**

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