



HACCP Awareness

Type: Non Accredited

Guided Learning Hours:- 3 Hours

Who is the award aimed at?

The course is designed for key staff who operate or monitor critical control points. For QA staff, supervisors and engineering staff who may also have little understanding of HACCP, this course will help them understand the concept. It suits members of HACCP teams who need a refresher course.

This half day course is ideal for anyone who needs to know the basics and get a general overview.

What Can Students Expect to Learn?

Learn about the basic principles of HACCP. This is perfect as a refresher course for all of you who may have undertaken your HACCP training a little longer than you remember. Perhaps you are a QA, Supervisor or an employee who monitors and operates Critical Control Points. Do you want to know what it's all about and how you fit in with HACCP? Engineers may wish to join us, in all this half day course and is ideal for anyone who needs to know the basics and get a general overview.

How is it assessed?

Assessment of the delegate's progress will be by classroom based workshops.

Course Includes:-

 Course notes

Course Venue:-

Training can be held on-site or at our purpose built training academy at our Warrington HQ.

Please contact our training team using UK-foodacademy@christeyns.com or via your Technical Sales Manager.

