



# HACCP Refresher

**Type:** CPD Level 2 Accredited Award

**Guided Learning Hours:-** Half Day

## Who is the award aimed at?

This half-day course is designed to act as an introduction to HACCP enabling delegates to understand the importance of HACCP based food safety management systems.

## What Can Students Expect to Learn?

It is expected that the delegate will understand:-

- Benefits and disadvantages of HACCP.
- The four types of hazards.
- Pre-requisite programmes.
- Creating a HACCP flow-diagram and assembling a HACCP team.
- The use of decision trees.
- Validation and verification.

## How is it assessed?

Assessments of the delegate's progress will be the successful completion of classroom based activities documented in the course work-book.

## Course Includes:-

Course notes and work-book.

## 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](mailto:UK-foodacademy@christeyns.com) or via your Technical Sales Manager.

