

# Hazard Analysis and Critical Control Points (HACCP)

**Duration** 2 Days

## **Target Audience**

Operational, Quality and Technical staff/Food safety management team members implementing HACCP or food safety plans and BRCGS Professionals

## **Course Description**

The purpose of this course is to train technical and quality staff from sites who need to be able to establish and implement a hazard analysis and critical control point (HACCP) system.

## **Learning Outcomes**

At the end of the course, delegates will be able to:

- Understand the BRCGS requirements in relation to HACCP
- Describe Codex Alimentarius principles of HACCP
- Describe the reasons HACCP may fail and the most common BRCGS non-conformities related to HACCP
- Complete the preparatory stages for developing the HACCP plan
- Conduct a hazard analysis, determine CCPs and develop a HACCP plan with monitoring, corrective action and verification activities

**Assessment** - 25 question exam; Pass mark 60%

**Certification/Accreditation** - BRC