

# HACCP Awareness E-Learning Course

**Duration** - Average completion time is 1 hour

## Target Audience

This online HACCP training course is intended as an introduction to HACCP, for those food workers who have a part to play in implementing and operating a food safety management system based on HACCP principles.

## Course Description

The aim of this course is to help employees gain a good basic level of understanding of the background and purpose of HACCP, to enable them to play a full role in making food safe.

## Learning Outcomes

On completion of the course, learners will understand the following HACCP principles:

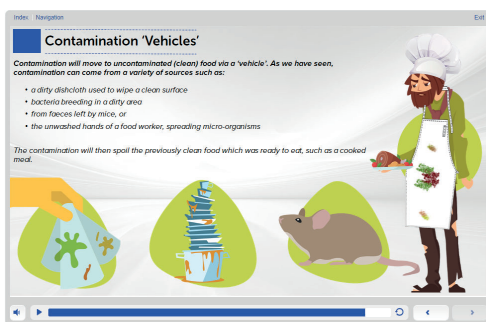
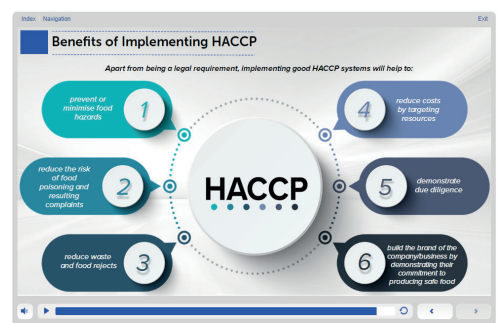
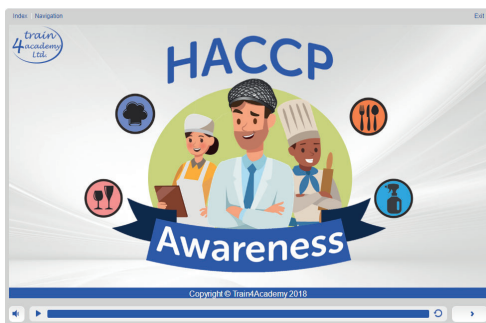
- What HACCP is and its origins
- The importance of HACCP in the food industry
- HACCP principles
- HACCP team
- Responsibilities
- Food safety definitions
- Contamination and cross-contamination
- Vehicles of contamination
- The 4 food safety hazards
- Allergens
- Prerequisites of HACCP
- Personal hygiene
- Storage and transport
- Waste management
- 7 Steps of a HACCP Plan
- Protective clothing
- Colour-coding
- Cleaning frequency
- Illness reporting
- Staff training
- Safe food premises and equipment

## Assessment

Online assessment; 20 multiple choice questions. Pass mark 75%

## Certification/Accreditation – CPD

On successful completion of the assessment, the candidate will be able to print/save their certificate. A QR code on the certificate can be scanned by a smartphone to establish the certificate's validity.



For further information relating to this or any of our online courses, contact:

**Christeyns Food Hygiene UK**  
 Tel: 01925 234696  
 Email: uk-foodinfo@christeyns.com  
 Website: www.christeynsfoodhygiene.co.uk