

Understanding HACCP E-Learning Course

Duration - Average completion time is 2 hours

Target Audience

This HACCP course is designed for those who are responsible for HACCP systems and who contribute to their company HACCP system by providing data.

Course Description

Food safety management systems based on HACCP (Hazard Analysis Critical Control Point) Principles are regarded as the most effective method of preventing food-borne illness. Since 2006, HACCP has become part of food safety law in the EU, the USA and many other developed countries. Although developed by senior management, HACCP systems are implemented as part of the day to day activities of the food workers.

Learning Outcomes

This course aims to give you a good overall level of knowledge and understanding of the HACCP principles and your role within the food safety management system thus enabling you to work safely.

There are two modules:

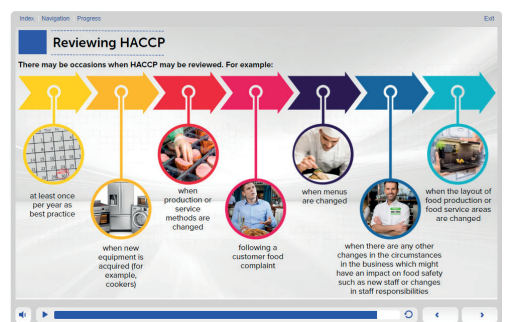
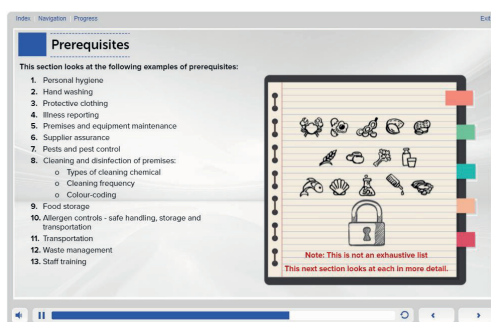
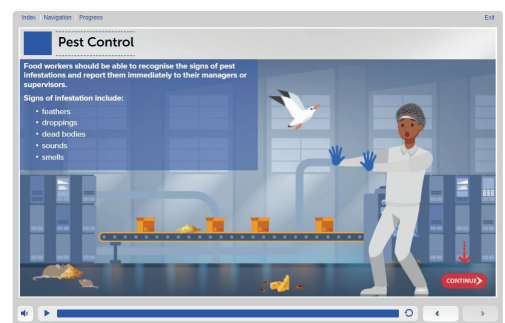
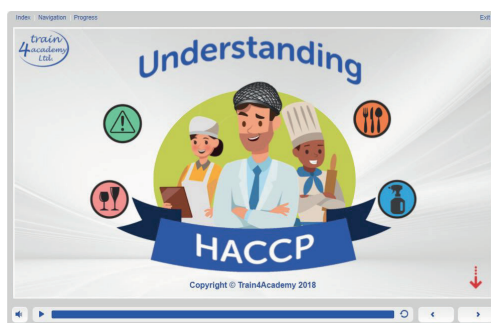
1. Introduction to HACCP
2. Implementing HACCP

Assessment

Online assessment; 30 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:

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