

Introduction

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.

Who it is for

This HACCP course is designed for those who are responsible for HACCP systems and who contribute to their company HACCP system by providing data. For example this could include:

- measuring cold storage or freezer temperatures
- checking cooking temperatures and times
- using probe thermometers
- completing records
- taking corrective actions

Course aim

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

Course content

This online course is made up of 2 modules:

Module 1: An introduction to HACCP and Hazards Associated in the Food Industry

Module 2: Implementing HACCP

Course duration

The average time required to complete the learning is approximately **2 hours**. However the course is designed to go at the pace of the learner and can be completed in more time if needed.

Assessment

The online assessment for the course consists of **30 multiple choice** questions. In order to be successful, candidates must achieve a **75% pass mark (23 or above)** to obtain the certificate.

Certification

On successful completion of the assessment, the candidate will be able to print/save their certificate. In addition to this, an e.mail is sent to the candidate containing a link to the certificate. This is the simplest, most convenient way to achieve compliance. Also, a QR code has been added to the certificate, which 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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