

Swift MICRO LABORATORIES

Training

Programme Co-ordinator: **Lulanie Swanepoel**

Swift is accredited with FoodBev SETA: Accreditation number: 587/00077/0610



HACCP AWARENESS

AN INTRODUCTION TO HACCP

Course Overview

This course introduces floor staff to the HACCP system. When implementing HACCP, it is important for everyone in the company to understand its basic principles so their role within the programme can be appreciated.

Course Objectives

- At the end of this course, participants will be able to:
- Understand the basic principles of HACCP and their role in its implementation
 - List the basic principles of HACCP
 - Recognise the importance of hygiene in a HACCP system
 - Apply the basic principles in a practical way.





Entry Level Requirements

None.

To ensure that this course is valuable to your company, delegates must be comfortable communicating in English and need suitable reading and writing skills.

A certificate of attendance will be issued once the course has been successfully completed.

Who Should Attend

- Staff involved in food handling and related areas

Duration: Three hours

Language: English



Course Outline

- What is HACCP?
- Background to HACCP
- Reasons for implementing a HACCP system
- How HACCP works
- Identifying hazards and control measures
- Overview of pre-requisite programmes (including personnel practices, cleaning and sanitation, pest control, construction and maintenance, production and process control, supplier quality assurance)
- Overview of CCPs, critical limits, monitoring procedures and corrective actions
- Your role in the HACCP system.



For Further Information

on our training courses, or to register for a course, please contact Swift Micro Laboratories' Marketing Department.

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