

Swift MICRO LABORATORIES Training

Programme Co-ordinator: **Lulanie Swanepoel**

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

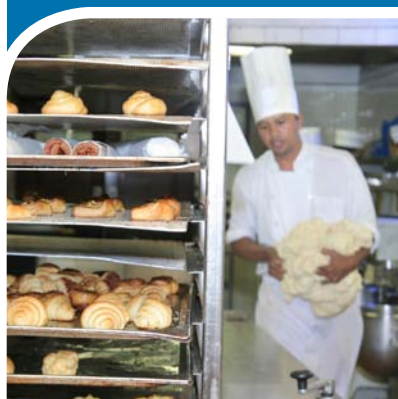


Course Overview

This course will refresh the more technical details around implementing and documenting a HACCP system.

Course Objectives

To help those who have completed formal PRP and HACCP courses and would like to refresh their knowledge and understanding.





Entry Level Requirements

Two-day formal HACCP training.

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

Anyone who is HACCP team trained and who wants to make sure they know the seven principles and implementation stages of the HACCP system.

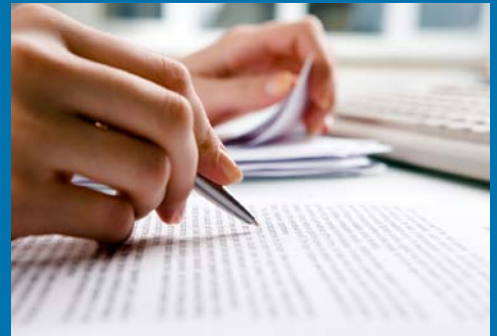
Duration: Four hours

Language: English



Course Outline

- Hazards
- Control measures
- Risk analysis
- Hazard analysis
- Corrective actions
- Documentation.



For Further Information

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

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