

Swift MICRO LABORATORIES

Training

Programme Coordinator: **Lulanie Swanepoel**

Swift is accredited with FoodBev Seta: Accreditation Number: 587/00077/2008

HACCP

FOR SUPERVISORS

Course Overview

This course expands on the basic principles of hygiene and HACCP and will enable supervisors to understand and identify food safety hazards and the effective control measures for those hazards which are identified.



Course Objectives

The course teaches the supervisor good manufacturing practices from a HACCP point of view and applies these principles to specific environments.

It provides the participant with an understanding of the basic principles of HACCP and allows him/her to understand their role in implementing HACCP.

At the end of the course participants will be able to:

- List the basic principles of HACCP.
- Understand the role they play in implementing HACCP.
- Appreciate the importance of hygiene in a HACCP system.
- Practically implement the basic principles.





Entry Level Requirements

Delegates should have attended basic Hygiene and HACCP training.

To ensure that this course is valuable to your company, delegates must be comfortable communicating in English with suitable reading and writing skills. After successful completion of the course a certificate of attendance will be issued.

Course Registration

Foodbev Seta registered Skills Programme:
09SP0002430401903/0

NQF: 3
Credits: 19

Who Should Attend

Team leaders and factory-floor supervisors who need a basic understanding of HACCP and what their roles are within the system.

Duration: One day

Language: English

Course Outline

- The concept of unsafe food and why there is a need for a food-safety system.
- What producers/manufacturers can do to ensure safe food products.
- What is HACCP – overview of the seven HACCP principles.
- What is a hazard?
- What is Hazard Analysis – step-by-step identification of significant food safety hazards.
- How do we prevent a hazard – mechanisms to eliminate or reduce hazards.
- What are Critical Control Points (CCPs) – overview.
- What are monitoring procedures – mechanisms needed to check effectiveness of CCP control.
- Corrective actions.
- Practical applications – exercises.

For Further Information

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

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