

COMPILE A HACCP STUDY SKILLS PROGRAMME

09SP0002620403204/1

OVERVIEW

The HACCP study is a summary of the management of all the food safety hazards relevant to the particular product/process and is the most important component of the Food Safety Management. In this course the Food Safety Team member will learn all about the 12 stages of HACCP implementation and will apply all stages to produce a HACCP study which will comply with FSSC 22000/ BRC/SANS 10330 requirements. When presented as one day per week over five weeks the course is highly effective, allowing learners more time to compile their portfolio between sessions. Learners complete a HACCP study on their own as part of the final assessment. This course is highly interactive and fast-paced. Learners will need to have attended HACCP for Supervisors prior to attending this course..

PREREQUISITES

HACCP for Supervisors

WORKPLACE COMPONENT

- The learners will visit their facility and compile and verify their process flow diagram plus the hazard analysis.
- Identify their CCPs in their respective workplaces and validate the CCP controls

COURSE CONTENT

- Understand the food safety standards and legislation relevant to his/her organization e.g. GFSI V6, Codex Alimentarius, SANS 10049, R962, FSSC 22000/ BRS/ ISO/ TS 22002-1
- Understand the role of the prerequisite programmes (GMPs) in the HACCP Study
- Understand the 12 stages of HACCP Implementation
- Know the 7 HACCP principles and how to apply the CCP decision tree correctly
- Compile a HACCP Study in accordance with the FSSC 22000 requirements

UNIT STANDARDS

TITLE	NO	NQF	CREDITS
Quality Control Practises	119802	3	6
Monitor and Control Quality Assurance Practises	119796	4	8
Conduct a HACCP Study	123357	5	12
Monitor CCPs as an integral part of a HACCP System	120239	3	6

TOTAL CREDITS: 32
Articulation- Further Education and
Training Certificate- Generic Management
Level 4

ASSESSMENT

- Case studies
- 3 hour written exam.
- Completed HACCP study according to the 12 Stages of HACCP

BENEFITS

- Recognized by the South African Qualifications Authority
- Certificate of Competence endorsed by the FoodBev SETA
- Training can be conducted in English and Afrikaans
- Work based and customized to ensure relevancy and practical application
- Learners will each receive a copy of the ISO 22000 Standard

DURATION

FS08 - LEVEL 4 (32 Credits)
5 Days

CONTACT

HEAD OFFICE- PORT ELIZABETH
No 55 Ground Floor, Kings Court
041 366 1970
info@entecom.co.za
www.entecom.co.za