

# HACCP IMPLEMENTATION & VERTIFICATION, QQI LEVEL 5



Designed for those working in the food industry who have identified the need to apply the HACCP System of Food Safety Control to their business.

**Where:** Available nationwide (online).

**Price:** €400 per person plus €110 certification, €2,750 per company plus €110 per person certification (member rate)

**Duration:** 2 days, 8.30am – 5.30pm

**Assessment:** QQI accredited Level 5 available. 40% exam & 60% assessment.

**Aimed at:** General management, quality/production/maintenance staff, catering/retail personnel, regulatory/engineering/supply chain personnel and HR.

**Trainer:** **SQT Training** - They have significant experience across a wide range of industries, including the Food and Drink sector.

## Programme Objectives

- Understand the legal requirements of Hygiene Packages (852/2004, 178/2002)
- Be familiar with the Irish & International Standards that are specific to the sector.
- Understand the elements & importance of an effective pre-requisite program.
- Understand the Seven Principles & Common terms involved in HACCP.
- Be familiar with Hazard Analysis and Risk Assessment Techniques.
- Participate in a HACCP Team, co-ordinate the work of a HACCP Team.
- Develop and implement a HACCP plan and verify effectiveness.

## Programme Content

**Day 1** 9.00 am – 5.30pm

- Causes of Food Poisoning
- Legislation 178/2002, 852/2004  
Commission Notice 2016/C 278/01
- Code of Practice:  
Irish Standard IS 340/ IS 341  
International Standard ISO 22000 (FSSC)  
BRC Global Food Safety Standard
- Key Definitions
- Management Commitment
- Pre-requisite Program (G.M.P)
- History /Benefit of HACCP
- HACCP Plan Development
- 12 Steps covering 7 Codex Principles

**Day 2** 8.30am – 5,30pm (Workshop)

- Principle 1: Identify Hazards and Risk Assessment
- Principle 2: Identify Critical Control Points
- Principle 3: Establish Critical Limits & Validate
- Principle 4: Establish Monitoring System
- Principle 5: Establish Corrective Action Procedure
- Principle 6: Establish Documentation, Work Instructions, Check Sheets
- Principle 7: Establish Verification Procedure / review
- Course review and Evaluation

To book your place, or for more information, contact Mark Skinner at [mark.skinner@ibec.ie](mailto:mark.skinner@ibec.ie) (01) 6051615