HACCP INTRODUCTION

Designed for those working in the food industry who need to understand HACCP at a basic level to avoid food poisoning or harm.

Where: Available nationwide.

Aimed at: General management, quality/production/maintenance staff, catering/retail personnel and Human Resources with the responsibility to plan and manage staff training needs.

Price: €250 per person or €1,750 per company (member rate).

Trainer: **SQT Training** - They have significant experience across a wide range of industries, including the Food and Drink sector, and have helped people from a wide variety of backgrounds succeed in realising tangible results from their training investment

Programme Objectives

Candidates will be led through the HACCP System Model explaining the specific requirements. Trainees will become familiar with Irish & International Standards and be able to participate in a HACCP team carrying out prerequisites and verification processes in an efficient manner while communicating essential HACCP principles to other staff members.

Programme Content

Content includes:

- Course Introduction
- Tutor & Delegate Introduction
- Basic Food Hygiene
- Causes of Food Poisoning
- Introduction to Food Safety Legislation
- Food Safety Model
- Pre-requisite Programme
- 7 HACCP Principles
- 12 Codex Steps
- Course Review

Duration
1 day programme

Course time
9.00am – 4.30pm

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