

## HACCP REFRESHER

A Recap of the key skills, methods and approaches required for development and delivery of a HACCP plan

**Where:** Available nationwide (online)

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

**Duration:** 1 day, 9.00am – 4.30pm

**Aimed at:** Those who are already trained in HACCP but require a refresher or update on HACCP as a result of changes to food safety legislation or standards.

**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

#### 1 day

- Food Safety Culture
- Department roles & Responsibilities
- Food Safety Legislation
- Codes of Practice
  - Irish Standards IS340 – Catering
  - IS 341 – Retail /Wholesale
- International Food Safety Standard, FSSC, BRC
- Food Safety Model
- Key Definitions / Terminology
- Prerequisite Programme (15 PRPs)
- History and Benefits of HACCP
- Risk Assessment Methods
- 7 HACCP Principles
- 12 Codex Steps
- Probability Vs Severity
- Risk Reduction
- Residual Risk
- Risk Visualisation

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