HACCP Level 1

LEARNING OBJECTIVES

Upon completion of this course, learners will be able to:
• Explain the importance of food safety and food hygiene
 • Identify key HACCP terms and concepts
• Explain how to develop and implement a HACCP study
 • Understand how to ensure that a HACCP system is maintained and continually updated and improved

Description

Every operation serving or selling food needs to have a food safety system in place that is designed specifically to guarantee the food being served is safe to eat. This specific food safety system is called HACCP for Hazard Analysis and Critical Control Point. There are twelve tasks required to develop a HACCP plan and these are designed to ensure that the seven principles are applied correctly. Principle 1, which is to conduct a hazard analysis, requires that the first five tasks have all been addressed in a logical and honest manner so that all real hazards associated with the commodity have been identified. The training will cover the 12 task/stesps in the following order:

Task 1 - Establish a HACCP team

Task 2 - Describe the product

Task 3 - Identify the product's intended use

Task 4 - Draw up the commodity flow diagram

Task 5 - On site confirmation of flow diagram

Task 6 - Identify and analyse hazard(s) - (Principle 1)

Task 7 - Determine the critical control points (CCPs) - (Principle 2).

Task 8 - Establish critical limits for each CCP - (Principle 3)

Task 9 - Establish a monitoring procedure - (Principle 4)

Task 10 - Establish corrective action - (Principle 5)

Task 11 - Verify the HACCP plan - (Principle 6)

Task 12 - Keep record - (Principle 7)

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