



IN ASSOCIATION WITH



PRESENT

PRACTICAL
APPLICATION OF
HACCP

23rd NOVEMBER 2010

TO BE HELD AT THE SOFHT TRAINING ROOM

(THE GRANARY)

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Whilst there are legal duties and retail customer expectations to be fulfilled regarding HACCP, raising awareness and providing the right level of understanding amongst a broad range of personnel within a company can be invaluable in its implementation and use as an effective management tool.

This course provides the understanding and awareness needed to support an effective HACCP system and is suitable for people with a broad range of roles and responsibilities.

Why should you attend this course?

- If you would benefit from a thorough understanding of the principles of HACCP and awareness of its practical application, whether you are from a technical or non technical position
- If you use HACCP as part of your job role and would like a refresher in its principles and practical application, to enable you to support HACCP implementation, to review and upgrade existing HACCP systems, or just to provide you with some fresh ideas and experience about HACCP.
- If you are a member of a HACCP team but have received no formal training in the subject.

What will the course deliver?

There will be a mixture of presentation and workshop exercises covering the 7 HACCP principles and 12 implementation steps. Several examples of the practical application of HACCP in a range of situations will be presented and discussed.

The course will include the following elements:

- How HACCP fits within a quality management system, and how it supports food safety
- A short history of HACCP and Codex
- What the 7 principles and 12 steps are in the implementation of HACCP
- How to construct and verify flow diagrams to ensure they are effective, accurate and allow robust hazard analysis
- Work shop based opportunity to practice identifying and risk assessing hazards
- Instruction on how to use risk assessment and decision trees to identify Critical Control Points and critical limits
- An optional speed session on basic microbiology to give delegates practical knowledge on how to identify bacterial hazards and assess the risks of bacterial contamination within the HACCP system. (Delegates can opt in or out of this session and those who opt out will participate in alternative HACCP workshops)
- Understanding the importance of effectively managed pre requisite programmes to support the HACCP system

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- Each delegate will receive an insight into the specific part they can play in the effective implementation and monitoring of the HACCP system to ensure that CCPs and pre requisites remain under control.

NOTE – a small amount of pre work is required for this course – delegates should come prepared with examples of relevant aspects of the HACCP system from their own work place.

Venue – The SOFHT training room – The Granary, Middleton House Farm, Tamworth Road, Middleton, Staffs, B78 2BD

Course Timings

Registration will be between 9.00 and 9.30 am

Training will commence promptly at 9.30 am.

The course will end at 4.30 pm.

Breaks and Refreshments:

The cost of the course includes all refreshments which will be served during the day and at a planned lunch break.

Training Certificates:

There will be a short examination at the end of the course and a certificate will be issued to each successful delegate.

Costs and Booking details:

The cost for the day is just **£190 plus VAT (£145 for SOFHT members*)**.

Please complete the booking form and return to us as soon as possible. If you have any questions call Julia Banks on 07793 937 531. For e mail enquiries:

julia.banks@foodintegrity-consulting.com

(*SOFHT members must confirm their personal or company membership number at the time of booking in order to take advantage of the discounted rate).

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