

## TRAINING BRIEF

### Advanced HACCP Training A PRACTICAL APPROACH

#### Introduction:

HACCP has grown to become the universally recognised and accepted method for food safety assurance. The recent food scares put the HACCP-Concept into the spotlight and global food safety standards have introduced additional requirements to the traditional Codex Alimentarius Guidelines.

#### Aim:

The aim of this ½ day training is to give participants a brief refresher on HACCP after Codex Alimentarius, the opportunity to develop their hazard analyses skills and receive an update of the demanding requirements on a HACCP-System in the manufacturing industry. (In reference to EU Reg. 852/2004, Codex Alimentarius and BRCGS Global Standard for Food Safety Issue 8).

#### Learning Outcomes:

After this training participants will:

- Be familiar with legal requirements (Reg. 852/2004) and guidelines (Codex Alimentarius)
- Intended & Alternative Use, Flow Diagram and Hazard Analysis as per BRC Issue 7
- Define HACCP terms (e.g. validation, monitoring and verification)
- Learn about a hazard analysis (incl. risk assessment, decision tree)
- Understand the importance of a working Pre-Requisite Programme (PRP)
- Understand the difference between PRP and OPRP
- Apply the learned information on your own HACCP-System
- Be able to review and evaluate your companies HACCP-System

#### Course Content:

UNITS
Introduction
1. Legal requirements and guidelines
2. Terms & Definitions and HACCP Principles
3. Pre-Requisite Programme (PRP)
4. Hazard Analysis (hazards, risk assessment and CCP decision tree)
5. Review the companies HACCP-System (apply learned information)
Written examination & Close

#### Who should attend?

Technical & Quality Managers, Quality Assistants, HACCP Team Members, Departmental Managers (e.g. Maintenance Manager).

#### Entry Requirements:

This course is **not** for beginners. Participants must have HACCP knowledge (attended basic course). A reasonable standard of spoken and written English is desirable.

#### Certification:

To obtain a certificate, participants must actively participate during the training, be committed when reviewing the companies HACCP and pass a written examination. Full attendance is necessary and it is beneficial for each learner to attain a certificate.

#### Training Methods:

A practical approach governs this training. Fundamental information is delivered via slide show. Exercises and discussions enhance the participants understanding of the subject matter. A course manual is provided for each participant.

#### Course Presenter:

This training is presented by Ulrich Schraewer. Ulrich has an honours degree in food science & technology and provides professional food safety training and consultancy to the food industry for more than 12 years. Ulrich is a global BRCGS food safety certification auditor and an approved BRCGS consultant.

#### For cost, venue and further information contact QSD:

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