

# Principles of HACCP

**COURSE DATES & BOOKING**  
[www.chadderton.com.au](http://www.chadderton.com.au)

## COURSE DESCRIPTION

HACCP is recognised globally as one of the best methodologies for identifying and controlling food safety hazards in a food business. The HACCP guidelines are published by the Codex Alimentarius Commission ([www.codexalimentarius.net](http://www.codexalimentarius.net)), and recognised by many of the world's leading food industry standards.

In this course you will learn how to apply the 12 steps of HACCP (including the 7 principles), along with development of the required pre-requisite programs, into a cohesive food safety plan for your food business. Relevant Food law, as well as several internationally recognised food safety standards will be discussed in class, and the specific HACCP and food safety plan requirements will be explored and explained.

The course uses a mix of classroom presentation, group discussion, and practical application, to help you understand food safety hazards, and feel confident in applying the HACCP Principles to your food business.

## WHAT YOU WILL LEARN?

- ▶ The principles of HACCP and how they are applied in a food environment.
- ▶ How HACCP forms part of a broader food safety and quality program, incorporating legal requirements and international food industry standards.
- ▶ How to conduct a detailed hazard analysis on your business in line with Codex Alimentarius Commission guidelines, and construct HACCP program to manage food safety and product quality.

## WHO SHOULD ATTEND?

The course is suitable for those with no previous HACCP training, and also for those with experience who wish to update or refresh their skills and knowledge. This course meets the HACCP training requirement of the major customer standards. Ideal for QA Managers, HACCP team members and business owners looking to implement or maintain a HACCP based Food Safety Management system into their business.

## WHAT YOU WILL GET?

A Nationally Recognised **Statement of Attainment** issued by William Angliss Institute RTO 3045 for the following units of competency:

- ▶ **FDFFS2001A** Implement the Food Safety Program and Procedures
- ▶ **FDFFS3001A** Monitor the Implementation of Quality and Food Safety Programs
- ▶ **FDFTEC3001A** Participate in a HACCP Team



The knowledge and skills required to develop a Codex Alimentarius compliant HACCP program for a food business.

## WHAT TO BRING?

All materials are supplied.

## PREREQUISITES

Please note: A good understanding of written and spoken English is required to undertake this course.

**COST : \$1,150 (GST EXEMPT) DURATION: 3 DAYS (9AM TO 5PM)**

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