

HACCP Awareness

COURSE DATES & BOOKING
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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), and recognised by many of the world's leading food industry standards.

In this course you will gain an awareness of the regulatory requirements for food safety, as well as an appreciation of the role of the Codex HACCP guidelines and international food safety standards as benchmarks for industry best practice. The course discusses Good Manufacturing Practices (GMP), including the practical application of hygiene and food safety controls in manufacturing environments, and provides an overview of the Codex HACCP process.

This course meets the requirements for **Food Safety Supervisor training** in Victoria for food processing.

WHAT YOU WILL LEARN?

- ▶ The legal requirements for those handling food in a food manufacturing environment.
- ▶ Best practice and good manufacturing practices (GMP), specifically with regard to hygiene controls in a food manufacturing environment.
- ▶ How HACCP is used to manage food safety hazards in food handling and transport.

WHO SHOULD ATTEND?

This course is suitable for anyone who supervises food handling operations, or those whose role is directly influenced by the company HACCP program, and who wish to gain a better understanding of the HACCP approach and its benefits. The course is suitable for those with no previous HACCP training.

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



An understanding of the reasons behind HACCP and good manufacturing practice principles. Knowledge of appropriate food hygiene controls, how these contribute to business success and safe food, and an appreciation of the legal requirements placed on food handlers and supervisors with regard to food safety.

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 : \$450 (GST EXEMPT) DURATION: 1 DAY (9AM TO 5PM)

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