

# FOOD HACCP LEVEL 3



## Introduction

Unsafe food causes many acute and life-long diseases ranging from diarrhoeal diseases to various long term health issues. This course covers the main principles of HACCP (Hazard Analysis and Critical Control Points).

## Course Overview

At the end of the course, trainees will be able to:

- Understand what the HACCP management system is
- Recognise your legal responsibilities related to HACCP
- Understand what good practice guidelines and behaviours are when using HACCP
- Identify and implement the seven principles of HACCP
- Recognise food safety hazards and critical limits
- Maintain an effective HACCP plan in your workplace

## Course chapters

### 1. Introduction to HACCP

In this section, we'll cover what the definition of HACCP is, what the 'farm to fork' life cycle is as well as the regulations that cover food safety and hygiene.

### 2. Creating and Maintaining a HACCP Plan.

In this section, we'll cover how to create a HACCP plan, why HACCP plans are successful and how you should maintain your HACCP plan.

### 3. Understanding Critical Limits.

In this section, we'll cover what critical limits are, why monitoring is important and when corrective action is needed.

## Who will it benefit?

Ideal for workers who work within the farm to fork life-cycle and must implement the key principles of HACCP when working with or around food products. This module will help you take appropriate action to control and reduce the risks.

