



HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

Hazard Analysis Critical Control Points (HACCP) is an internationally recognized method of identifying and managing food safety related risk and, when central to an active food safety program can provide your customers, the public, and regulatory agencies assurance that a food safety program is well managed. A food safety program however, does not just stop with HACCP. To be effective, prerequisite programs such as pest control, traceability & recall, hygiene and sanitation need to be developed and implemented. Additionally, the issue of ensuring that suppliers and distributors also have a food safety program needs to be addressed through development of ingredient specifications and a vendor assurance system.



Learning Objectives

- Understand the meaning of HACCP
- Appreciate the importance of HACCP in food
- Identify food hazards and how you can prevent them
- Identification of the 7 HACCP principles
- Determine the critical control point
- Establish procedures for verification to confirm that the HACCP system is working effectively



Who should attend?

This module is specifically designed for personnel working with food manufacturers, especially those with food safety, quality assurance, or quality compliance roles.



Modes of delivery

The module shall be delivered by way of:

- Lectures
- Demonstrations
- Video
- Group presentations
- Case studies
- Assignments & Tests