



## Course Outline

### Basic Food Safety and HACCP within a Quality and Food Safety Management System

## Course Target Group

This course is targeted at management, supervisory team and key shopfloor staff.

## Course Objective

- Exposure to the international standard.
- Exposure to each element of the relevant pre-requisite programme.
- Types of Food Safety Hazards
- HACCP studies basic theory within a sensitive manufacturing environment.
- Internal audits GMP theory on the shop floor.

## Course Content

### Module 1: System Implementation

- Food Safety Systems Implementation
- Food Safety Principles
- Food Safety Management System
- Management Responsibility

### Module 2: Introduction to Food Safety and HACCP

- Characteristics of the Food Industry
- Food Safety Hazards

### Module 3: Prerequisite Programmes (Good Manufacturing Practices – GMP)

- Primary Production
- Design and Facilities
- Control of Operation
- Maintenance and Sanitation
- Personal Hygiene
- Transportation
- Product Information and Consumer Awareness
- Training



### Module 4: Conduct Audits Within a Food Safety Management System

- Definition of an Audit
- Purpose of an Audit
- Types of Audits
- Internal Audit Structure
- Principles in Auditing
- Conducting a GMP Audit
- GMP Audit Checklist

### Module 5: Conducting a HACCP Study

- Assemble HACCP Teams
- Define the Terms of Reference
- Describe the Product, its intended use in detail and Sensitive Raw Material Identification
- Construct Process Flow Chart and Site Schematics
- Hazard Analysis - Hazard Identification and Risk Assessment
- Critical Control Point (CCP) Identification
- Verification and Validation of a HACCP Study
- Establish Record Keeping
- CCP Implementation

### Learning Assumed To Be In Place

Knowledge, comprehension and application of language, mathematics, natural science and technology contained in our *Food Safety Practices and Procedures* programme.

Contextual knowledge of the site

### Course Duration

Duration : 2 Days

### Contact Details

For more information regarding the above or any other training requirements, please contact our **Training Administrator, Emily Ackerman** on 021 713 2380 or email [training@wha.co.za](mailto:training@wha.co.za)