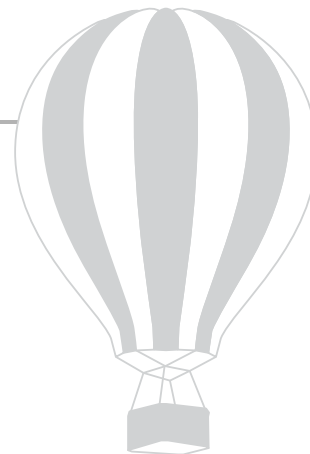
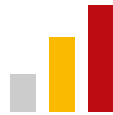
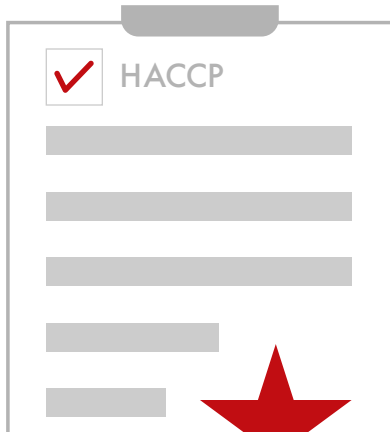




TRAINING ON HACCP



DURATION



TRAINING OBJECTIVES

To educate and train personnel to gain knowledge & skills related to Hazard Analysis and Critical Control Point (HACCP), the principles, processes, and techniques used to assess and manage food safety hazards, and the impact these can have on the processes of a food manufacturing unit. It also provides practical knowledge on how to interpret and implement the method in line with organizational needs.



COURSE CONTENT

- Introduction to HACCP;
- Understanding HACCP based on Codex Alimentarius;
- Flow chart preparation;
- Hazard Analysis methodology;
- Identification of Critical Control Points;
- Establishing of critical limits;
- Monitoring system to be established by the Organization;
- Documentation and records required as per HACCP standards.



LEARNING OUTCOME

Listed below are some of the benefits of attaining HACCP Training:

- Understand the requirements of the HACCP and their exact relation with industrial hygiene or food and product safety;
- Understand the seven core HACCP Principles for managing risks associated with food and beverage safety;
- Participants will be able to develop and implement a HACCP plan;
- Master the HACCP auditing techniques;
- Know the certification process.



CERTIFICATE

"Certificate of Attendance" will be provided by 4C Consulting Private Limited

