

H S E

HEALTH

SAFETY

ENVIRONMENT



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Food Hygiene and HACCP: Principles and Application

Duration: 5 Days



Introduction:

HACCP principles and audit techniques

This course is focused on how to perform a detailed audit of the HACCP systems of food and feed operations. It is designed to give participants a thorough understanding of the general approach to HACCP auditing and the techniques needed to perform an effective audit.

This course is aimed at participants with a good existing knowledge of the HACCP principles.

All workshops will be of 5 days duration and will include tutor presentations, group exercises and a visit to a food feed operation.

Methodology

This interactive Training will be highly interactive, with opportunities to advance your opinions and ideas and will include;

- Lectures
- Workshop & Work Presentation
- Case Studies and Practical Exercise
- Videos and General Discussions

Certificate

- **BTS** attendance certificate will be issued to all attendees completing minimum of 80% of the total course duration.

Course Objectives:

By the end of this course delegates will be able to:

The main objectives of the course is to provide all candidates the hands-on on how to audit the full cycle of food hygiene based on HACCP principles.

Course Outline:

Key topics covered in the workshop will include:

Relevant EU legislation

HACCP based procedures

– Prerequisite food hygiene requirements

– DG SANCO Guidance Annex 1

– DG SANCO Guidance Annex 2

HACCP Principle 6

The Principles of auditing

Practical training audit (field) visit

Document review

By attending this course participants can refresh and challenge their knowledge of HACCP and gain a good understanding of how to approach an audit of a HACCP based system. This course is designed for participants with a more advanced existing knowledge of HACCP.