



## Inocuidad alimentaria: conoce las normas HACCP y BRC

Instructor: [Mariana Alfaro](#)

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### 1 module

Gain insight into a topic and learn the fundamentals.

**4.7 ★**

(54 reviews)

### **Beginner level**

Recommended experience ⓘ

**1 hour to complete**

### **Flexible schedule**

Learn at your own pace

### **What you'll learn**

- ✓ Preparar tu empresa para la implementación del sistema HACCP y la certificación en la norma BRC de seguridad alimentaria.

### **Skills you'll gain**

- Good Manufacturing Practices   Quality Management Systems   Food Safety and Sanitation   Hospitality   Sanitation   Risk Management Framework  
Procedure Development   Health And Safety Standards   Food Quality Assurance And Control   Hazard Analysis   Safety Standards   Standard Operating Procedure

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### **Details to know**



#### **Shareable certificate**

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#### **Assessments**

2 assignments



#### **Taught in Spanish**

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Este curso está diseñado para todos los profesionales de la industria alimentaria que desean cumplir con los estándares internacionales de inocuidad. Aquí te enseñaremos por dónde empezar para implementar el sistema de Análisis de Peligros y Puntos Críticos de Control (HACCP) y gestionar la certificación de British Retail Consortium (BRC). Aprenderás a identificar peligros críticos, desarrollar procedimientos estandarizados, y aplicar estrategias que aseguren la inocuidad y calidad de los alimentos. Al finalizar este curso, podrás mejorar las condiciones de inocuidad de la empresa, impactar positivamente en su reputación y aumentar la confianza de los clientes.

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## Inocuidad alimentaria: conoce las normas HACCP y BRC

[Module details ^](#)

Module 1 • 1 hour to complete

A continuación, te prepararemos para la implementación del sistema HACCP y la obtención de la certificación BRC en seguridad alimentaria. Aprenderás a desarrollar los procedimientos operativos estandarizados (POE) y los procedimientos operativos estándar de saneamiento (POES), además de estructurar los cinco pasos preliminares clave para HACCP. Con este conocimiento, estarás listo para ejecutar las acciones necesarias que garantizarán la certificación BRC, mejorando significativamente la inocuidad y calidad en cada etapa de la cadena de producción alimentaria de tu empresa.

### What's included

4 videos 6 readings 2 assignments

[Hide info about module content ^](#)

4 videos • Total 10 minutes

Normativas y definiciones • 3 minutes

¿Cómo crear los POE y POES? • 1 minute

¿Cómo implementar el HACCP? • 1 minute

Certificación BRC • 2 minutes

6 readings • Total 60 minutes

Antes de empezar • 10 minutes

Conclusiones Microbit 1 • 10 minutes

Plantilla para POE y POES • 10 minutes

Conclusiones Microbit 2 • 10 minutes

Conclusiones Microbit 3 • 10 minutes

¿Deseas profundizar? • 10 minutes

2 assignments • Total 45 minutes

Prueba final • 30 minutes

Ponte a prueba • 15 minutes

### Instructor

Instructor ratings 4.9 ★ (10 ratings)



[Mariana Alfaro](#)

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"To be able to take courses at my own pace and rhythm has been an amazing experience. I can learn whenever it fits my schedule and mood."



★ 4.7 54 reviews



JB

★ 4 · Reviewed on Feb 2, 2025

Es una informacion basica que ayuda a saber por donde comenzar con el sistema haccp.

SG

★ 5 · Reviewed on Apr 28, 2025

El curso es ameno para realizarlo. Bien pensado y la informacion brindada muy precisa

BP

★ 5 · Reviewed on Feb 24, 2025

Es un curso excepcional me alegra muchisimo poder ver de nuevo la profe despues tanto tiempo aprendi mucho muchismas gracias

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### ^ What will I get if I purchase the Certificate?

When you purchase a Certificate you get access to all course materials, including graded assignments. Upon completing the course, your electronic Certificate will be added to your Accomplishments page - from there, you can print your Certificate or add it to your LinkedIn profile.

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**More questions**



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Financial aid available, [learn more](#)

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