

INTRODUCTORY HACCP

■ ■ ■

The Hazard Analysis Critical Control Point (HACCP) system has been developed to help manufacturers produce safe food. It is designed to help processors and manufacturers to systematically identify hazards and appropriate controls. AsureQuality's Introductory HACCP course takes participants through the need for HACCP, provides a brief food safety refresher, and introduces the concept of HACCP and its principles according to Codex guidelines.

KEY BENEFITS

- › Meets the requirements of most Food Quality and Safety Standards
- › Increased understanding of how HACCP is used to achieve food safety
- › Provides an up-to-the-minute refresher on food safety issues, both nationally and internationally
- › Provides participants with an introductory knowledge of the principles of HACCP and their application

WHO SHOULD ATTEND

- › Staff who work with or maintain a HACCP-based programme
- › Production/Processing Supervisors
- › Quality Control and/or Quality Assurance Staff (QA/QC)
- › Technical Staff

UNIT STANDARDS ACHIEVED

Not applicable

COURSE DETAILS ^{iv}

Prerequisite:

Not Applicable, but a good understanding of food safety is advised.

Course Length:

1 day

Assessment:

Not applicable.

Pricing:

\$425 + GST per person (minimum of 5 trainees per course)

Price Variations:

Premium prices for this course may apply if less than 5 people attend the course.

ITO Subsidy:ⁱⁱ

Not applicable

Disbursementsⁱⁱⁱ:

All disbursements will be charged at cost unless agreed otherwise

FOR MORE INFORMATION

E. training@asurequality.com, W. www.asurequality.com/training/

ⁱ All prices exclude GST & disbursements. Discounted prices may be available depending on the number of people attending the training.

ⁱⁱ ITO subsidy subject to change.

ⁱⁱⁱ Disbursements include specific additional trainer and assessor costs required to run the course such as travel, accommodation, meals etc. These will vary depending on the location of the course hence why they are charged separately and at cost.

^{iv} AsureQuality reserves the right to change this information at any time without notice. Please contact AsureQuality for the latest information.