



TRAINING THE NATURAL WAY

## Fundamentals of HACCP

The Fundamentals of HACCP is appropriate for all persons employed in food and food related businesses who need to have an understanding of HACCP. It is particularly useful for those involved in the implementation and maintenance of HACCP and individuals who are, or intend to become, members of HACCP teams.

The aim of the qualification is to introduce the concept of HACCP and to develop an understanding of and the ability to apply HACCP principles practically in food and food related businesses in order to ensure effective food safety.

### The course covers:

- Need for a Hazard Analysis System
- Basic principles of HACCP
- Defining terms relating to HACCP
- Principles and terminology
- Practical situations
- Preparation of a HACCP plan
- How to implement an HACCP plan and identify potential problems
- How to verify and maintain HACCP systems

**Duration:** 7.5 hours (Tuesday 2-5pm, Wednesday 8:30-2:00pm)

**Cost:** £95.00 + VAT @ 20%

**Total:** £114.00

**Exam:** Multiple choice

**Dates:** Tuesday 9th and Wednesday 10th January 2018

The candidates are assessed by an examination paper consisting of 20 multiple choice questions to be completed in 30 minutes under examination conditions. Candidates must attend both days in order to meet the 7.5 tuition hours.

Candidates who pass the multi-choice examination receive certificate, certified by the Royal Society for Public Health (RSPH) when successful.

Tea, coffee and biscuits is supplied and a light lunch, therefore please advise any dietary requirements and candidates must bring proof of ID.

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