

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 (9.00a.m.-4.30p.m.)

Cost: £85.00 + VAT @ 20%

Total: £102.00

Exam: Multiple choice

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 participate in at least 70% of the course to be eligible to take the examination.

Candidates who achieve 14 or more correct answers will pass the examination and receive a certificate. Certified by the Royal Society for the Promotion of Health when successful.

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