



BASIC FOOD HYGIENE TRAINING AND HACCP

OVERVIEW

This course provides an understanding of:

1. What causes food borne illness and how to prevent it. It presents the reasons behind the factory practices and procedures that are in place to produce safe dried products and is tailored to suit the factory drying, bagging and storage processes.
2. HACCP. What HACCP is, why it is necessary, its advantages and how it is carried out. Factory CCP's are explained. The concept of ongoing risk assessment is described.
3. Factory Issues: Factory specific requirements can be included; it can be an ideal time to introduce new policies and procedures, or changes to procedures, to train out these and have the new procedures / updates signed off.
4. The course covers the legal requirement for basic food hygiene training for food handlers.

COURSE DURATION

1 Day

WHO IS THIS COURSE INTENDED FOR?

This course is for first tier staff involved in handling food, food equipment and packaging, for maintenance, laboratory and stores staff and staff who make decisions affecting food. It is suitable as a first time Basic Food Hygiene & HACCP Training course or for refresher training.

SUMMARY CONTENT

A varied Power Point presentation is used. Discussion is encouraged during course particularly to develop understanding and application of content to participants' own jobs. Real life examples from the factory are used and learning is enhanced with the use of factory photographs of compliance and non compliance. Quizzes are interspersed over the course to embed learning and encourage participants to think through and apply the content. An end of course multiple choice assessment is completed. Any relevant issues raised in discussion are noted for course organiser.