

HACCP Refresher (Level 3-4)

Course Summary

Training course suitable to meet the requirements of BRCGS HACCP refresher training.

This course provides managers and key supervisors with a sound refresher of HACCP principles and methodology. It will enable candidates to update their knowledge in line with current issues and legislation and with BRCGS issue 9.

Duration

1 Day

Course Structure & Content

- The Importance of Food Safety
- The Role and Benefits of HACCP
- Legal Obligations
- The Principles of HACCP
- The Practical Application of HACCP
- Designing the Plan (including group exercises)
- The Team Approach
- Hazard Analysis Methodology
- Identification of Critical Control Points
- Monitoring Procedures
- Validation
- Implementation
- The CCP Decision Tree

Course Delivery / Format

Classroom:

Delivered face-to-face at our training centre in Skipton, North Yorkshire UK.

Remote:

Delivered live and online so you'll require a computer and Internet connection

Full details and login information will be provided before the start of the course.

In-house HACCP courses for food manufacturers are our speciality.

Who Should Attend?

Managers, key supervisors and HACCP team leaders requiring refresher training.

Entry Requirements

Participants should have completed a level 3 or 4 HACCP qualification 3 or more years ago and possess a good working knowledge of their industry sector.

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Learning Outcomes

At the close of the course, you will not only have refreshed your knowledge of HACCP principles and methodology, but you will also be up-to-date with current issues and legislation and with the latest BRCGS Global Standard for Food Safety.

Qualification / Assessment

Verner Wheelock Certificate of Attendance

Course Fee

£415 + VAT or £800 + VAT (for 2 people)

All course fees are payable in advance

Your course fee includes:

- Course binder and notes
- Lunch and refreshments*
- Verner Wheelock Certificate of Attendance

^{*}Classroom courses only