

HACCP Refresher (Level 3-4)

Course summary

A 1-day refresher course suitable to meet the requirements of BRC 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 the current BRC Global Standard for Food Safety.

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.

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
- Implementation
- The Codex CCP Decision Tree

Course Fee

£395 + VAT (1 delegate Classroom)

£350 + VAT (1 delegate Remote)

£700 + VAT (2 delegates Classroom or Remote)

Course fees are payable in advance.

Your course fee includes:

- Course binder and notes
- Lunch and refreshments*
- Verner Wheelock certificate

*Classroom courses only

HREF2022v1