

ONLINE HACCP Validation and Verification

INTRODUCTION

Validation and Verification are among the most commonly misunderstood aspects of food safety programs. This course will enable you to distinguish between the two types of activity, understand the importance of them both and recognise when to undertake either type of activity. The course covers

- Understanding the definitions of validation and verification and their relationship to food safety standards
- Exploring types of validation activities, when to apply them and how they differ from verification activities
- Types of verification activities and how they relate to validation activities

DURATION

1 to 1.5 Hours Online

WHO SHOULD ATTEND?

This course is designed for food industry personnel involved in a HACCP team, QA management or food safety programs in general.

COURSE OBJECTIVES

Upon successful completion of this course, participants should be able to:

- Demonstrate a sound understanding of validation and verification activities, as they relate to food safety programs
- Demonstrate a sound understanding of the requirements of due diligence, as it applies to food safety

PRE-REQUISITES

There are no entry requirements for this course however we do advise familiarity with HACCP concepts which can be achieved through training such as introductory and refresher HACCP training courses, or longer courses covering the Principles and Applications of HACCP.

WHAT ARE THE BENEFITS OF ONLINE LEARNING?

✓ **PRACTICAL JOB AIDS** - Tools and templates are available as printable documents which learners can use as job aids

✓ **CONVENIENT & COST EFFECTIVE** - Your organisation does not need to pay for travel or accommodation and you do not need time out of the office

✓ **ANYTIME, ANYWHERE, ANYPLACE** - Learning is convenient and can be delivered on demand, when and where it is needed, both on and off site

✓ **TIME REDUCTION** - Learning can be delivered as 'just in time' training, reducing the period between the learning and application of the knowledge or skills

✓ **NO RISK ENVIRONMENT** - An online learning environment allows employees to safely master skills before applying them in actual situations

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MOTIVATION

- ✓ Clearly defined learning objectives at multiple levels, including the course, module and lesson levels
- ✓ Interactive lessons and media elements, will get learners involved more quickly and keep them motivated to continue
- ✓ Interactivities have been designed to engage the learner in the content and for the purpose of application of knowledge

SELF-PACED

- ✓ Learners are able to complete the course at their own speed. The course is designed to help facilitate learning through the content on the assumption that there is no face to face facilitator.
- ✓ Self-directed learning allows for time to reflect and develop a deeper understanding of the material

FLEXIBLE ACCESS

- ✓ Allows learners to access and review the lessons they need at times convenient to them.
- ✓ Content can be revisited as often as desired within the 12 month license period

PRACTICAL APPLICATION

- ✓ The learning strategy recognises that adults learn best when training is practical and focused
- ✓ The case study approach helps to convey complex theoretical concepts in a practical and immersive way

STYLE OF DELIVERY

Online with Audio

CERTIFICATION

Delegates successfully completing the course will be awarded a Completion Certificate issued by SAI Global.

BOOKING AND COURSE FEES

Please log on to our website www.iqms.co.uk and complete an on-line booking form advising payment details/purchase order number.

Fee: £125+VAT