

## **ONLINE Principles and Application of HACCP (Hazard Analysis Critical Control Point)**

### **INTRODUCTION**

One of the leading methods for demonstrating safety and quality in the food chain is to implement a Food Safety Management System (FSMS) based on the principles of HACCP. HACCP involves identifying food safety hazards within the organisation and controlling them through prerequisite programs (PRPs) and / or Critical Control Points (CCPs) in the food production and preparation process.

This online course includes the skills and knowledge to implement a HACCP system into an organisation as the basis of a food safety plan.

### **DURATION**

8 Hours Online

### **WHO SHOULD ATTEND?**

This course is ideal for food industry professionals in production, research and development, Quality Assurance / control, business owners or management who need to understand and apply HACCP.

### **COURSE OBJECTIVES**

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

- Demonstrate a practical understanding of Hazard Analysis critical Control Point (HACCP);
- Classify the main food safety hazards associated with food;
- Evaluate and classify food safety hazards;
- Develop and implement a HACCP system into an organisation.

### **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

## **ONLINE Principles and Application of HACCP (Hazard Analysis Critical Control Point)**

### **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**

Specific graphics and relevant audio are used to aid visual and audio learners.

### **ASSESSMENT**

Besides the various exercises embedded within the course, there are non-scored knowledge check questions at the lesson level. These are designed as formative assessment and feedback for these questions helps in the retention of the concepts and content that has been covered in the lesson.

The course concludes with a scored assessment that needs to be passed successfully. The formative assessment consists of multiple-choice questions.

### **CERTIFICATION**

At the end of the course the learner is expected to complete the online assessment to successfully complete the course and obtain an SAI Global certificate of achievement.

### **BOOKING AND COURSE FEES**

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

**Fee: £625 + VAT**