



MiChem Dynamics
LEADING CHANGE

HACCP Awareness Training

HACCP (Hazard Analysis Critical Control Points) is an essential element of any effective food safety management system. By integrating this HACCP course into your foundational training, your food business can empower food handlers with the knowledge and skills necessary to minimize hazards and foster a strong food safety culture.

This course offers a comprehensive overview of HACCP, including its purpose and requirements. Participants will gain a solid understanding of HACCP principles, key terminology, and essential practices for maintaining HACCP systems. Topics covered include food safety, the seven principles of HACCP, and the implementation of a successful HACCP program.

Whether you're new to the food industry, an experienced professional, or a member of a core food safety team, this course provides vital knowledge for all.



THE COURSE WILL RUN OVER A PERIOD OF 1 DAY

LEARNING OUTCOMES:

- Understand the background and significance of HACCP in food processing.
- Recognize the benefits of implementing HACCP for consumers and the industry.
- Comprehend the fundamental principles of a Hazard Analysis Critical Control Points program.

WHO SHOULD ATTEND THIS WORKSHOP:

- Organizations beginning to implement a food safety management system.
- Individuals involved in establishing or maintaining a food safety management system.

MINIMUM ENTRY REQUIREMENTS:

- Fluency in English writing and reading skills.

TUITION:

- Training material included (English).
- A Certificate of Attendance will be issued upon successful completion of the training.

COURSE CONTENT:

- Introduction to HACCP.
- Overview of the seven principles of the HACCP System.
- Overview of the twelve stages of HACCP.