



Accredited
Certification
International
Limited

Course Cord:TH4

5 Days

HACCP lead Auditor Training Course

Introduction

HACCP system is internationally recognized as essential to ensure food safety and suitability of food for consumption. The HACCP system, which is science based and systematic, identifies specific hazards and measures for their control to ensure the safety of food. HACCP is a tool to assess hazards and establish control systems that focus on prevention rather than relying on end-product testing. The system can be applied throughout the food chain from primary production to final consumption, including primary producers, food manufacturers, transport and storage operators to retail and food service outlets. The implementation of HACCP system is a sign for delivering safe food products to customers.

This course aims to introduce a systematic and scientific approach to process control, with specific attention on food safety. It enables delegates to acquire the details of HACCP management system, the specific auditing techniques and preparation, as well as the certification process.

Venue

ACI training centre

Methodology

- Presentation , workgroup discussion and exercise
- Certificate of Successful Completion will be issued to delegates who have attended full course.

Objectives

- To understand HACCP and food safety matters with the ability to audit or assess the implementation and effectiveness of an HACCP system.
- To provide training for the role of HACCP auditors to the standards required for third-party certification and understand the responsibilities of auditors
- To plan and organize an audit

Details

- Introduction and the basic concept of HACCP
- The HACCP principles and applications
- Review on the requirements and implementation guidelines of HACCP
- Documentation review & System analysis of HACCP Manual
- HACCP versus ISO 9000 & HACCP auditing skills
- Statutory Requirements/Regulations
- Certification process and its necessary requirements