



## INTRODUCTION TO HAZARD ANALYSIS & CRITICAL CONTROL POINTS (HACCP)

### COURSE CRITERIA

UPON COMPLETION OF THIS COURSE,  
LEARNERS WILL BE ABLE TO:

- Understand how the Hazard Analysis & Critical Control Points (HACCP) helps food businesses reduce the risk of safety hazards in food;
- Familiarise with HACCP terms and the importance of food safety and food hygiene;
- Develop and implement a HACCP plan based on the preliminary tasks and HACCP principles;
- Identify and effectively control the hazards in your organisation relating to food safety.

Learners will need to demonstrate acceptable performance in these areas to complete the course successfully.

### COURSE CERTIFICATION

Learners will be required to complete the entire course and gain a pass mark of 80% or more in the final assessment. Upon successful completion learners will be able to download a certificate of completion.

### PRIOR KNOWLEDGE

Before starting this course, learners would benefit by having prior knowledge of:

- Food safety hazards
- Working in a food catering establishment

### COURSE CONTENT

#### SESSION 1: FOODBORNE DISEASES

- Food hygiene, food illness and other related terms
- Importance of food hygiene
- Types of contamination, causes and effects

#### SESSION 2: LEGAL RESPONSIBILITIES

- Legal requirements for food operators and food handlers

#### SESSION 3: FOOD SAFETY MANAGEMENT SYSTEM (FSMS)

- What is a FSMS
- Role and benefits of a FSMS
- Role of management
- PDCA process approach

#### SESSION 4: HACCP APPLICATION AND PRINCIPLES

- HACCP application and preliminary tasks
- HACCP 7 principles
- Hazard analysis and maintaining documentation
- Conducting a risk assessment
- Control, prevent or eliminate a food safety hazard
- Check and validate compliance with food safety regulations (monitoring, verification, internal audit)
- Verification checks and controls

## SGS ACADEMY

-  [www.sgs.com/en/training-services](http://www.sgs.com/en/training-services)
-  [www.facebook.com/sgsglobalacademy](https://www.facebook.com/sgsglobalacademy)
-  [www.linkedin.com/showcase/sgsacademy](https://www.linkedin.com/showcase/sgsacademy)
-  [train.global@sgs.com](mailto:train.global@sgs.com)

**COURSE DURATION:** 1 hour  
**DELIVERY METHODOLOGY:** eLearning  
**COURSE LANGUAGE:** English  
**ACCREDITATION:** SGS

#### COURSE DESCRIPTION

The objective of this course is to provide learners with the knowledge and skills of HACCP.

# SGS