

HACCP Refresher Nationally Recognised Training Course



COURSE DESCRIPTION

This course will provide you with a practical understanding of HACCP methodology. In this course, to understand how HACCP can help you reduce the risk of food safety hazards in your business, you'll develop and implement a HACCP System to meet customer and regulatory requirements.

DURATION:	1 Day	DELIVERY:	Face to Face or Virtual Instructor Lead
ACCREDITATION:	Nationally Recognised Training	LANGUAGE:	English

AUDIENCE

- This course is for anyone in the food industry who works with food who need to obtain a practical understanding of HACCP and how to use it within their business.
- This includes individuals who work under broad direction and take responsibility for their own work, with limited responsibility for the work of others, and who participate in the development of a food safety program typically limited to their immediate work area.

LEARNING OBJECTIVES

Upon completion of this course, have the knowledge and skills to:

- Understand and implement the five preliminary steps and seven principles of HACCP
- Understand the different types of food hazards
- Understand allergens and the importance of declaring them
- Understand the meaning of a positive food safety culture, including roles and responsibilities in HACCP
- Recognise and understand the importance of Good Hygiene Practices
- Identify the significant Codex Alimentarius 2020 changes to HACCP
- Describe the application of the Codex general principles of food hygiene
- Identify prerequisite programmes needed for a food business

COURSE CERTIFICATION

Participants who successfully complete both the written and practical course requirements will be issued a Statement of Attainment for

- FBPFSY3002 – Participate in a HACCP team

This course is Nationally Recognised training delivered by SGS Australia Pty Ltd RTO #2646.



Please note, this course does not meet HARPS Training requirements outlined in standard version 2.0 Guidance

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COURSE CONTENT

- Introduction to HACCP
- Roles and responsibilities of HACCP
- 2020 Codex updates
- Food safety legislation
- Food safety hazards and controls
- Allergens and declaring allergens
- Prerequisite programs
- The 5 preparatory steps of HACCP
- The 7 HACCP Principles
- Completing a HACCP plan

PRIOR KNOWLEDGE

You are required to have an understanding of the sources of food hazards, food safety and food microbiology. This can be demonstrated through your work experience and/or previous study.

The participant must have language, literacy and numeracy skills at the level required to read, complete, interpret and communicate workplace documentation relevant to the training.

This includes:

- Identifying and interpreting information from workplace procedures, policies, documentation and systems
- Producing and completing workplace reports, including policies, procedures, HACCP plans and
- Presenting information or assistance using industry specific vocabulary
- Listening and questioning to clarify and confirm understanding

If a participant has language, literacy or numeracy difficulty or other special needs, please inform our training support staff prior to enrolling so they can speak with you about our available support services.

PRE-REQUISITE

This is a refresher course, the participant must have already completed the unit of competency (or its predecessor) and are needing to refresh to meet retailer requirements.

RECERTIFICATION

Generally the course is refreshed every 3 years. Each retailer may have its own refresher period requirements. Please check with the retailer where you will be working for their requirements.



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