



“Develop a HACCP Program” Food Safety Risk Management

Two Day Training Workshop

Course Outline

- Understand, Identify and Control Food Safety Hazards
- What is HACCP?
- HACCP Principles
- Develop a HACCP plan
- HACCP support programs and documentation and SQF compliance

Purpose

Hazard Analysis and Critical Control Points (HACCP) is an internationally accepted method for managing food safety risks. It is a systematic method of analyzing food processes, following the 7 principles of HACCP.

In order to demonstrate due diligence for the production of safe food, this training program provides the critical competencies required for the management and control of food safety risks and hazards in food manufacturing and service industries.

The Benefits

At the end of this training workshop, participants will be able to:

- Identify and analyse food safety risks and hazards
- Understand the various support programs and requirements of a HACCP-based food safety program
- Apply the principles of HACCP TO develop a HACCP-based food safety program
- Understand SQF compliance

Who Should Attend

This training program is designed for those who work in the food and food-related industry that require skills and knowledge to plan, implement and/or manage a HACCP-based food safety program. It is designed to enable participants to have hands-on experience in developing a HACCP program.

Course Recognition

This workshop is a competency-based training program. Statements of Attainment will be issued in accordance with the National Training Board.

RABQSA International Certificate of Achievement can be issued on successful completion (additional fee applies).

If you think you may be eligible for Skills Recognition or Recognition of Prior Learning (RPL) please contact our office for further information.

How to Register in this Workshop

Complete the registration form and return by:

- 1 **Email**
training@auscollege.com.au
- 2 **Fax**
(08) 9472 6277 or
- 3 **Post**
Australian College of Training
PO Box 5388
East Victoria Park WA 6981

Please ensure payment details are attached

Contact Details

If you have any questions or require further information please:

- Call (08) 9472 6111
Email training@auscollege.com.au
View our website www.auscollege.com.au



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Please note: Course numbers are limited so early registration is recommended.

Terms and Conditions

1. Workshop Fees: **Full payment is required prior to commencement of the workshop.** Payment may be made by credit card (Visa or MasterCard only), cheque or direct debit. All workshop fees are GST free and are in Australian Dollars.
2. Student Enrolment Fee: The Student Enrolment Fee must be paid by each new participant enrolling with ACT or enrolling in a new course of study.
3. Transfer of Registration: Registration can be transferred to another participant. No additional cost will be incurred. However, Student Enrolment Fee will apply to new participants. ACT must be notified of any changes to original registrations.
4. Transfer of Workshops/Courses: Participants can transfer to another workshop/course if the workshop has not yet commenced or if the RTO has cancelled. A re-enrolment or transfer fee may be applicable. ACT must be notified of any changes to registrations.
5. Withdrawals: Participants are eligible for a refund or transfer if written notice is given prior to commencement of the workshop, with good reason. The Student Enrolment Fee will be retained. Participants that fail to attend a workshop or fail to notify ACT in writing are not eligible for a refund.
6. Customised Workshops: Workshops can be customized for internal delivery in the workplace. Please contact our office for further details or to obtain a training proposal on (08) 9312 7388 or email us at training@auscollege.com.au

I have read and accepted the Terms and Conditions stated above.

I would like more information sent on the following:

Traineeship programs

- Certificate I-IV (Food Processing)
- Certificate I-IV (Meat Processing)
- Diploma in Meat Processing or Food Processing
- Other _____

Workshops and Short Courses

- Internal Auditing/Lead Food Safety Auditor
- Supervisory and Leadership training
- OHS, Manual Handling and Dangerous Goods
- Product Recall and Legal Requirements
- Quality Assurance