

HACCP Recharge

Program Outline	<p>This seminar is for production managers, quality assurance and HACCP team leaders needing to refresh their knowledge and application of the Codex HACCP Food Safety System. This also updates participants with changes in food manufacturing legislation, codes of practice, customer standards and agrifood industry issues.</p> <p>This training seminar satisfies all certification schemes requirement for HACCP refresher training.</p>
Program Outcomes	<p>This short day seminar will provide you with the ability to apply the steps and principles of Codex HACCP. In addition, information will be presented on major changes, issues and trends in the food processing industry will be presented. On completion of this program, you will be able to:</p> <ul style="list-style-type: none"> • Identify requirements of Codex HACCP (2020) systems for prerequisite programs, management systems and HACCP plan • Apply appropriate methodology to develop a HACCP based food safety program including identifying food safety hazards and conduct a hazard analysis • Identify changes and updates to food safety programs and quality standards that apply in various sectors of the food industry • Identify recent issues such as food poisoning, ACCC penalties and recalls that may require changes to on site systems or to validation of onsite food safety and quality programs • Collect and communicate information to support continuous improvement processes to food safety and quality systems
Program Content	<p>HACCP recharge: The year in review is a non accredited information seminar. This training course will cover :</p> <ul style="list-style-type: none"> • Review of Codex HACCP 2020 vs 2003 • HACCP principles and methodology (HACCP 2020) • Changes and updates in the previous 12 months to Food Safety Legislation & Regulations, including PEAL, Standard 1.2.3. • Changes in customer standards for the food industry- SQF, CRV/CFMSR, WSEP, BRC and the addition of Food Safety Culture in GFSI standards. • Other changes to legislation that impacts on food manufacturing businesses • Recent changes to Codes of Practice, or other industry guidelines • Review of last 12 month recalls. ACCC actions for food products including overseas recalls of note • Emerging issues and technologies • Suggestions for continuous improvement of food safety systems
Delivery Guide	<p>Content will be delivered in an information seminar format. Students will complete an assessment of understanding and application of HACCP (2020).</p> <p>This training will be delivered by an experienced Food Safety Auditor, who is familiar with HACCP based food safety systems, food safety legislation, customer standards and industry issues such as labelling, recalls, and allergen management. The seminar will deliver information and resources aimed to provide a review of the issues facing those with HACCP food safety responsibilities in food related businesses. The information delivered will be broad based and generic in nature. Participants will be referred to resources to source the information applicable to their specific industry sector or business.</p> <p>Successful completion of the program will result in the participant being issued a Correct Training Systems Certificate of Attendance in "HACCP Recharge."</p> <p>This seminar may contribute to a HACCP training program.</p>
Pre Requisites	<p>Prior knowledge of Codex HACCP (2003) is assumed.</p>
RPL	<p>This information seminar is an attendance based seminar.</p>
Dates and venue	<p style="text-align: center;">Thursday 17th March, 2022 – 9am-3pm CTS runs this course regularly. Please check our website correcttraining.com.au Training Room L1A, Level 1, 410 Elizabeth Street, Surry Hills (2 minutes walk from Central Station, Devonshire Street exit) \$627 (including GST) per person</p> <p style="text-align: center;">Terms and conditions outlined on Correct Training Systems course registration form. Phone:1300 769 937 for bookings or further information</p>
Cost	