RTO ID:88118

Implement HACCP Food Safety Systems (accredited)

Program Outline	This nationally recognised training program suits those working in industry as **HACCP team leaders or supervisors,** or those wishing to introduce a HACCP system in their food service or food manufacturing operation. HACCP team leaders, HACCP team members or quality assurance will be able to implement practical, compliant food safety systems, based on the **principles and application of Codex HACCP 2020**. This program meets the requirements of various vendor assurance standards, such as **SQF, WSEP, BRC** and other food safety system requirements.
Program Outcomes	This **TWO** day program will provide you with information to control and monitor food safety hazards within your business, based on HACCP principles and methodology. On completion of this program, you will be able to: • Identify food safety legislation compliance requirements • Identify requirements, components and parameters of a HACCP based food safety program • Identify requirements of the Codex HACCP (2020) system for the prerequisite programs, management systems and HACCP plan • Apply the 12 steps of HACCP, including the 7 principles of HACCP • Identify food safety hazards and conduct a hazard analysis • Establish and validate control standards and methods for each hazard, and identify control point • Identify methods to record, monitor and communicate food safety hazards and control procedures • Establish workplace procedures, documents and records to support a HACCP food safety system • Take corrective action in response to quality and food safety non-compliance • Implement food safety policies and procedures correctly in accordance with enterprise and legislative requirements • Apply personal health, hygiene and sanitation standards.
Program Content	The program offers Training and Assessment of 2 accredited units of competency. FBPFSY2002 Apply food safety procedures FBPFSY3002 Participate in a HACCP Team.
Delivery Guide	Content delivered in two days, face to face training. This training is delivered by an experienced HACCP consultant/auditor, familiar with food safety Australian legislation, industry food safety and quality standards and Codex HACCP 2020. • Assessment tasks are a mix of pre-course, in class and workplace application. Pre-course assessment work is "Do food safely" online training program and complete the assessment. In class assessment work will include short questions and answers, HACCP case study simulation. Post course assessment tasks include completion of workplace records, food safety review and third party supervisor report applying learning into the workplace. • Students will require access to a computer and internet, food safety program documents, records, any associated PPE equipment to apply skills in a food processing workplace to complete the assessment tasks. The successful completion of the program and all assessment tasks, will result in the participant being issued a Statement of Attainment for FBPFSY2002 Apply food safety procedures and FBPFSY3002 Participate in a HACCP Team. Alternatively, students may opt for a Certificate of Participation for attending the program. This program may contribute to Certificate III in Food Processing FBP30121
RPL	Please discuss any plans for Recognition of Prior Learning with a CTS representative.
Dates	**Wednesday 8th & Thursday 9th June, 2022 - 9am-5pm** CTS runs this course regularly. Please check our website correcttraining.com.au
Venue	**Training Room L1A, Level 1, 410 Elizabeth Street, Surry Hills** (2 minutes walk from Central Station, Devonshire Street exit)
Cost	**$1,390 (GST exempt) per person** Terms and conditions outlined on Correct Training Systems course registration form. **Phone:1300 769 937 for bookings or further information**

Nationally Recognised Training