

HACCP Implementation IQ004

ASSESSMENT

Practical

TRAINING OPTIONS

- Virtual
- Contact
- Hybrid

MOQ for onsite: 4

DURATION

2 days

COST PER PERSON

Please contact for cost

GET IN TOUCH

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OVERVIEW

This course is designed to assist with effective implementation of SANS 10330:2020 including relevant PRP requirements by providing the frameworks, tools, and methodologies to conduct a HACCP study, identify significant food safety risks and understanding the 12 Stages process

TARGET AUDIENCE

Food Safety team, Food Safety/Quality Managers, HACCP coordinators, Product Developers, Senior Production and Warehouse staff.

LEARNING OUTCOME

An in-depth understanding of the 12 stage implementation of HACCP as well as PRP implementation and effective management.

COURSE GRADING

Advanced

CERTIFICATION

Electronically generated Certificate on successful completion.