



Course Description: BSI's "Understanding HACCP For Food Safety" course is designed for individuals seeking a basic understanding of Hazard Analysis Critical Control Point and its role within a management system. This one-day course provides a detailed overview of the 7 Principles of HACCP and how implementing a HACCP program can help organizations build in the basic fundamentals to achieve the provision of safe food. Students will gain a general understanding of HACCP principles which can be applied to specific commodities such as meat, processed foods, beverages, etc. This course is also beneficial for students interested in how the principles of HACCP can be applied to non-food industries such as the manufacture of packaging goods, food additives, etc. Participants are led by an experienced BSI instructor and are asked to complete exercises to solidify understanding of the principles of HACCP as applicable to their organizations.

This course has been accredited by the International HACCP Alliance.

- Learning Objectives:**
- Understand the basic concepts of HACCP
 - Apply the 7 Principles of HACCP
 - Understand how HACCP relates to US regulations for food safety
 - Understand how HACCP is integrated into formal management systems for the food industry

Course Materials: **Students receive comprehensive course manuals with reference materials.**

- Who Should Attend:**
- Anyone who may be involved in either the support or actual implementation of HACCP or a HACCP-based food safety or quality management system
 - Senior management investigating the benefits of HACCP
 - Managers or other personnel new to their roles where operating HACCP is required
 - Food safety auditors and consultants

- Duration:**
- Course times:**
- Day 1: 8:00 am – 5:30 pm

Prerequisite: This is an introductory course designed for individuals with little or no previous knowledge of HACCP.

It is recommended students take this course before other Food Safety courses offered by BSI.

Course Logistics: Certificates of attendance are provided at the conclusion of the course.

Student : Instructor Ratio – 20:1