



Course Description: BSI's "Advanced HACCP for Food Safety" course is designed for individuals seeking an in-depth understanding of HACCP, its role within a management system, and its implementation within a food business. This three-day course provides a detailed overview of the 7 Principles of HACCP, the twelve steps for implementation, HACCP requirements within regulated industries 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 detailed 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, and will participate in the development of a HACCP plan.

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 is integrated into formal management systems for the food industry
 - Review good manufacturing practices
 - Identify and control hazards
 - Recognize and discuss the principles of HACCP
 - Implement a HACCP plan
 - Maintain a HACCP plan
 - Recognize regulatory issues impacting the implementation of HACCP systems
 - Establish a working HACCP plan

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

- Who Should Attend:**
- Anyone who may be involved in the support or 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
 - Day 2: 8:00 am – 5:30 pm
 - Day 3: 8:00 am – 5:30 pm

Prerequisite: This course is designed for individuals with little or no previous knowledge of HACCP. Some knowledge of food safety would be beneficial. It is recommended that students take the Understanding Hazard Analysis Critical Control Point (HACCP) course prior to this advanced course.

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

Student : Instructor Ratio – 20:1