



## HACCP in Practice

Duration: 2 days

Cost: price on enquiry

Given that all food premises are required to have a HACCP system, successful completion of this course will enable candidates to understand the principles involved in preparing a Food Safety Management System.

This two-day course has been developed by Urban Training and is a must for supervisory/management level, given the responsibility of implementing HACCP within their work place.

Topics covered include:

- \* Introduction to food safety
- \* Introduction to HACCP
- \* Implementing HACCP
- \* Hazards and generic controls
- \* Monitoring and corrective action
- \* Verification, review and documentation.