

## Introduction

HACCP (Hazard Analysis and Critical Control Point) is a system that helps food business operators look at how they handle food. It introduces procedures to make sure the food produced is safe to eat. By law all food businesses must have a food safety management system in place.

Food businesses can be subject to routine inspections; KDC consultancy can prepare you for these inspections to enable your food management systems to comply with law requirements.

The KDC consultancy HACCP course is accredited by the Chartered Institute of Environmental health and is the industry standard. We offer full support for the food operator, by providing learning content that guides them in the supervision of their food safety management and controls, to ensure a safe food environment that protects the consumer and holds up to external scrutiny by inspectors.

Find out more about this Food safety course see the guide below for details of how to start making sure all your employees are fully compliant with the law and are trained today.

## Certificate in Hazard Analysis Critical Control Points (HACCP)

Foundation (former level 2)– This is the starting level in HACCP gives learners the opportunity to develop knowledge of food safety management. Legislation requires all food outlets to have a food safety management system based upon HACCP. This course will assist food operatives to understand and implement HACCP practices in their own food production environments.

Intermediate (former level 3) – This takes the next level and is focused on the implementation of a food safety management system that enables your businesses to maintain the safety of the products. It is essential that managers, supervisors and those with responsibility for food safety understand the system and its implementation. The course will focus on record keeping and audit

Upon completion of this course your staff will understand what is required to ensure that effective management and adequate controls are in place to mitigate food safety hazards at base level or supervisory

## Who is the course for?

- Food operatives who need to support food safety management
- Employees within food retail premises dealing with food controls
- Supervisors and managers who are building and responsible for food safety in the organisation

## Course Overview

This course will develop your knowledge and raise awareness of food hazards such as why and how a food safety system is implemented, including what the essential principles of HACCP are and what must be done to ensure the food is safe for consumers to eat. You will learn about the analysis and control of biological, chemical and physical hazards from production to handling and distribution.

You will also learn about the HACCP regulations for the management of food safety, covering the main principles and practises so that you know how to comply with food hygiene guidelines to successfully follow safe food practises in the workplace.

## Course Duration

Foundation Level - 4 hours core training with a multiple choice examination

Intermediate Level – 5 Hours training with a multiple choice examination

## Key facts

- Good Introduction to basics of good food safety management
- Understanding HACCP its purpose and meaning to implement in your establishment
- You will comply with good practice and food safety legislation

## Training Outcomes

- Learning objectives, content, discussion and activities for:
  - What is HACCP
  - HACCP structure
  - Legal requirements of HACCP
  - Definition of Terms used in HACCP
  - Control points and their identification
  - Food production stages
  - 'Principles of HACCP' course book (available at additional cost)

## Key Benefits

- Supports compliance with food legislation
- Course developed by KDC consultancy food safety professionals
- Puts training control back into the hands of businesses
- Ideal as a refresher of previously learnt skills and knowledge
- Provides opportunity for CPD evidence
- Supports the organisational training structures
- Accredited by the Chartered Institute of Environmental Health
- Demand led training – when and where you need it
- On completion, nationally recognised Certificate issued

## Get in touch

To find out more and sign up on the latest courses or request a bespoke course for your employees, you can contact us on;

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