

REMOTE

MS 1480:2019 HACCP AWARENESS

TRAINING

FEBRUARY 3, 2021
9 AM TO 5 PM



HRDF
CLAIMABLE

For more information about the training, you may call us at 012 269 8280
or email us at enquiry@universalconsults.com

MS1480:2019 HACCP AWARENESS

COURSE SYNOPSIS

Hazard Analysis Critical Control Point (HACCP) is a quality assurance tool that enables management to achieve product safety and quality. This course is designed to enable owners, managers and supervisors to apply the HACCP principles for food safety to their business. HACCP is most appropriate for the manufacturing processes and large-scale food operations, but it is also useful for other food businesses that may be able to apply its principles, such as caterers in smaller businesses like pubs, hotels and restaurants. The objective of this course is to enable participants to understand the principles, concept and requirements of new MS 1480:2019 HACCP system.

COURSE CONTENT

What is food hygiene

- How safe is your food product?
- Food and disease
- How is food contaminated?
- Preventing food poisoning

What is Good Manufacturing Practices?

What is HACCP?

MS 1480:2019 Requirements

- Management responsibility
- Product description
- Intended use of product and potential consumer's abuse
- Process flow chart diagram
- HACCP 7 Principles
- Operation, maintenance and improvement of the HACCP System
- Application of HACCP System

WHO SHOULD ATTEND

A personnel that want to understand HACCP approach to food safety or HACCP team member

METHODOLOGY

Lecture, Pre and Post Test, Quiz, Video Sharing, Games