

ADVANCED HACCP DESIGN & VALIDATION BASED ON RISK ASSESSMENT, QQI LEVEL 6



Designed for those working in the food industry who have the knowledge and competency to participate in the decision-making part of a HACCP Team.

Where: Available nationwide (online).

Price: €400 per person plus €110 certification, €2,750 per company plus €110 per person certification (member rate).

Duration: 2 days, 8.30am – 5.30pm

Assessment: QQI accredited Level 5 available. 40% exam & 60% assessment.

Aimed at: General management, quality/production/maintenance staff, catering/retail personnel, regulatory/engineering/supply chain personnel and Human Resources with the responsibility to plan & manage staff training needs.

Trainer: **SQT Training** - They have significant experience across a wide range of industries, including the Food and Drink sector.

Programme Objectives

The course explains the concept of Risk Visualisation where every hazard identified is evaluated based on a scoring system from 1-9 or Green, Amber or Red. Food Safety Standards are assessed on their risk and ensuring teams become knowledgeable in the process of decision making.

Programme Content

- Food Safety Legislation 178/2002, 852/2004, 2073/2005, Commission Notice 2016
- Food Safety Standards: ISO 22000, ISO 22002
- BRC Global Safety Standard
- Risk Management – Principles & Guidelines
- ISO 31000 :2009
- Food Safety Strategy / Control Measures
- Pre-requisites Vs Operation pre-requisites Vs HACCP Plan
- Seven Codex Principles / 12 steps of HACCP
- Risk Assessment & Risk Management Planning
 - ✓ Hazard Identification
 - ✓ Risk Analysis
 - ✓ Risk Evaluation
 - ✓ Risk Monitoring
 - ✓ Risk Control
- Risk Visualisation
 - ✓ Risk Reduction
 - ✓ Residual Risk
- Validation Vs Verification of PRPs, OPRPs and CCPs
- QQI Examination and course assessment

To book your place, or for more information, contact Mark Skinner at mark.skinner@ibec.ie (01) 6051615