

HACCP – Hazard analysis and critical control point principles (RIPH Foundation Certificate)

Overview

Hazard Analysis and Critical Control Point (HACCP) is internationally recognized as the most effective way to ensure the production of safe food by providing a logical framework within which food hazards may be identified and controlled. It is also a legal requirement for all food businesses (except, currently, primary producers) to have a hazard analysis system in place, such systems being based upon HACCP principles.

The aim of the RIPH *Foundation Certificate in HACCP principles* is to provide knowledge and understanding of the basic concepts and methodology of HACCP as a preventative food safety management system that can be applied to all sectors of the food industry. This includes a basic introduction to HACCP systems and an overview of the terminology, principles and practical application of HACCP.

Training objectives

On completing this course, participants will know and understand:

- The background, importance and benefits of HACCP
- The role of HACCP systems in the provision of safe food
- The principles of HACCP by being able to describe
- The HACCP prerequisite programmes
- The basic methods of applying HACCP principles

Audience

This course is designed for all levels of staff who work in the food industry who require an appropriate level of knowledge and understanding of HACCP which is important to safe operation within a HACCP environment. It may also be appropriate for those whose work requires them to have a basic knowledge of HACCP and its application in the food industry, eg, equipment maintenance engineers, off-site business owners/managers, staff performing control or monitoring activities and supply and delivery personnel.

There are no mandatory pre-course qualification requirements, although the RIPH strongly recommends that candidates have previously acquired basic food hygiene and safety knowledge and understanding appropriate to Level 1 training.

Format

A one-day course with a multiple-choice question paper (45 minutes), the successful completion of which qualifies participants for the RIPH Level 1 *Foundation Certificate in HACCP principles*.

Special features – RIPH certificate

This course follows the Royal Institute of Public Health's syllabus for its Level 1 Certificate. Progression opportunities include the RIPH Level 2 qualifications Intermediate Certificate in *Applied HACCP principles* and the Intermediate Certificate in *Food safety*.

The expert trainer

Frances is a highly qualified (MA, BSc, FRSH, MRIPH, Chartered MCIPD, ACIEH) independent consultant and trainer in the health and safety/food safety field. Formerly a training manager in a large

London hospital, Frances is also a registered CIEH trainer, a qualified food inspector and currently a senior lecturer at a London college. She has extensive practical management experience and is a very popular trainer generally but particularly in the hospitality and care sectors as well as with local and central government departments.

'Having used Frances's services for three years I am very happy to recommend her. She is reliable and self-sufficient as a supplier of training; and the feedback from delegates has always been that her sessions are valuable, informative and enjoyable.'

Training Manager, Red Carnation Hotel Group

'Frances offers a very wide range of workshops in the health and safety field. Her in-depth knowledge and easy manner made her an ideal choice to deliver this training programme to our employees.'

OD Consultant, London Borough of Havering

Course outline

1 The background to HACCP

- Origins of HACCP as a food safety management system
- Dangers to public safety from food poisoning
- Significance of management commitment
- Importance of the role of the individual within a HACCP system
- Benefits of HACCP to food businesses

2 The role of HACCP in the provision of safe food

- HACCP as a means of protecting the public
- Legal requirements in relation to HACCP
- HACCP as part of a 'due diligence' defence in law
- The role of HACCP in the management of food hygiene and safety in a food business
- HACCP and improvements to customer and consumer confidence

3 The principles of HACCP

- The meaning of Codex HACCP
- HACCP terminology

4 HACCP pre-requisite programmes

- The definition of HACCP pre-requisite programmes
- The significance of pre-requisite programmes within HACCP systems
- Determining the effectiveness of prerequisite programmes

5 Basic HACCP methodology

- The logic sequence (steps) for the application of HACCP
- Stages in the development of a HACCP system
- Production of Process Flow Diagrams (PFD) prior to Hazard Analysis
- Practical application of HACCP principles

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