

Managing High Risk Food Processes



Updated: 19 March 2010

One day \$440 inc GST

Course Outline

This one day course offers the food industry an effective means of understanding microbiological contamination and cross contamination issues and their control measures, for food businesses involved in processing potentially hazardous foods.

The course covers:

- Overview of pathogens and their behaviour in food
- Potential process controls for contamination
- Importance of Good Manufacturing Practices and Good Hygienic Practices
- Risk management factors to consider
- Designing and managing critical hygiene areas

Course Content

- Introduction
- Microorganisms
- Good Manufacturing Processes
- Risk Management Factors
- The Listeria Equation
- Key Processing Steps

What's included with the course fee

Course notes, Certificate of Attendance, Statement of Attainment, lunch and morning/afternoon refreshments.

Prerequisites

None.

Who Should Attend?

This course is designed for senior managers, personnel involved in developing and implementing HACCP Plans, and supervisor level personnel in high risk food manufacturing businesses.

Registration

To register visit www.haccptown.com or complete this form and send to Advancing Food Safety Pty Ltd, PO Box 29 Oatlands NSW 2117 or fax it to (61 2) 9898 0564.

Group Training

We can deliver this course at your workplace for a group of ten or more staff. Contact us for more information.

Terms and Conditions

Confirmation of Booking: Bookings are limited in all courses. All bookings are confirmed by either post or email. Please ensure that you receive this confirmation or you may not be booked into the course.

Course Fees: Payment is required 14 days prior to the commencement of the course unless prior arrangements have been made with AFS. Advancing Food Safety reserves the right to withdraw any participant from a course if payment has not been received in accordance with our payment terms. Prices quoted are in Australian Dollars and include a 10% GST. Prices can change without notice. Group Training is quoted by proposal.

Cancellations/Transfer: Fees apply for cancellations or transfers within 14 days of the course. Notification of cancellations or transfers must be in writing. Substitution of delegates can be made at any time at no additional cost.

Special Requirements: If you require any additional assistance including dietary, audio, access and/or language requirements, please advise us upon registration.

AFS reserves the right to cancel any course due to insufficient numbers or circumstances beyond our control. Delegates will be notified as early as practical and offered either a full refund or transfer to the next course. AFS liability is limited to the course fee only and AFS cannot be held liable for travel, accommodation or other related expenses. In the event of withdrawing during the course, fees will be payable at a negotiated amount. All courses are presented in English only.

I acknowledge the above Terms and Conditions

Please tick if you do not wish to receive marketing material.

Please print clearly.

Course Location: _____ Course Date: _____ Course Time: 9.00am – 5.00pm*

Title (Mr/Mrs/Ms): _____ First Name _____ Last Name: _____

Company: _____ Job Title: _____

Company Postal Address: _____ Postcode: _____

Phone: _____ Fax: _____ Mobile: _____

E-mail: _____ Special Needs: _____

How did you hear about this course? HACCPtown website Magazine Referral from colleague/supervisor Attended course previously
 Brochure Email Phone contact

I will pay by: Cheque payable to Advancing Food Safety Pty Ltd Purchase Order No. (if applicable): _____

Direct Deposit (bank details will be supplied on invoice, please quote invoice number when making a payment)

Credit Card: Mastercard Visa American Express (3.5% Surcharge applies)

Name: _____ Signature: _____

Card No. _____ Expiry Date: _____