

Principles and Applications of HACCP



Updated: 12 May 2011

Three Days \$1045 GST free

Course Outline

Gain a practical understanding of what HACCP is, and how to develop and implement systems that benefit your business and your HACCP Team. Hazard Analysis Critical Control Point (HACCP) is a universally accepted tool used to identify and prevent food safety hazards. This three-day course is hands-on and aimed at giving participants an in depth knowledge of the principles of HACCP and how to apply it to your business to meet customer and regulatory requirements.

Course Content

- FSANZ Hygiene Standard – current legislation
- Quality Assurance Programs
- Hazards Associated with Food Processing
- Pre-requisite Programs
- HACCP – The theory and practice of HACCP plan preparation
- One hour optional exam

What's Included with the course fee?

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

Prerequisites

No prior knowledge of food safety is expected.

Who Should Attend?

Food industry professionals in production, R&D, quality assurance/quality control, business owners or management who wish to obtain a practical understanding of HACCP and how to use it.

Competencies Issued

Competencies issued upon successful completion: FDFTECCS4A, FDFOPHCP3A, FDFCORFSY2A, SITXFSA001A, SITXFSA002A, HLTFS309B, HLTFS310B and HLTFS311B. This course also contributes to the Food science education requirements for Level 4 Auditors within the RABQSA National Food Safety Auditor (NFSA) scheme.

Please print clearly.

Course Location: _____ Course Date: _____

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: _____

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. 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.