

Principles and Applications of HACCP for Produce



Updated: 12 May 2011

Two days \$935 GST free

Course Outline

Gain a practical understanding of what HACCP is, and how to develop and implement food safety systems specifically for the produce industry. Hazard Analysis Critical Control Point (HACCP) is the universally accepted tool used to identify and prevent food safety hazards, and many food safety standards now require HACCP team leaders and members to be able to demonstrate competence in the application of HACCP principles. This two-day course is hands-on and aimed at giving participants an in-depth knowledge of the principles of HACCP and how to apply them to a produce business.

What's Included with the course fee?

Course notes, certificate(s), lunch and morning/afternoon refreshments.

Competencies Issued

Upon successful completion of the assessment competency units from the National Food Industry Training Package are offered - FDFOPHCP3A and FDFCORFSY2A.

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.

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: _____