

BRC Intermediate HACCP

2 days

This is a **NEW** interactive 2 day workshop aimed at introducing the theory and practical application of HACCP. The workshop covers everything needed to develop and operate a HACCP system from planning through to implementation. Team activities are used to give delegates experience of practical applications.

COURSE CONTENT

- Codex Alimentarius 12 steps and 7 principles of HACCP
- Hazard Analysis and Risk Assessment
- Prerequisite Programmes
- Preparing and Validation of HACCP plans
- Monitoring and Auditing Programmes
- Documentation Required

There is a written examination at the end of the course.

BENEFITS TO YOU AND YOUR BUSINESS

Gain an in-depth and practical understanding of the requirements for setting up and managing a HACCP system.

Assists in compliance with the BRC Global Standard.

PREVIOUS KNOWLEDGE

An understanding and working knowledge of quality management systems and HACCP principles is expected. The course is aimed at HACCP team members but will assist anyone wishing to gain a thorough understanding of the HACCP approach to food safety management.

AUDIENCE

- HACCP Team Members
- Quality Managers
- Consultants

LOCATION:

Cork, Dublin, Dundalk

PRICE

€ 800

HOW TO BOOK

- To view details of all our courses, please go to www.brc-ireland.com
- To book a course please see attached form.
- For telephone bookings or enquiries, please contact Bernadette Vernon on 00353 (0) 42 9320912 or 00353 (0) 86 3841879 or email bernadettevernon@GTcert.com