

HACCP

Specialist

Who is this course aimed at?

This course is aimed at those who are responsible for food safety in the workplace

Course Aims

To be able to apply HACCP to your workplace

Learning Outcomes

- Understand the necessity of HACCP
- Know what a Critical Control Point is
- Understand the seven principles that underpin HACCP
- Know the HACCP approach
- Recognise types of forms that can be part of a HACCP policy

Course available as

Face to Face

Course Length: 3 Hours

Contact Us

For more information, or to book any of our courses, please contact us on 01706 375578