



FOOD SAFETY: INTRODUCTION TO HACCP



Course Information

Course Name	Food Safety: Introduction to HACCP
Course Designer	World Wide Industrial and Systems Engineers
Course Category	Hazard Communication
Course Duration	15 minutes

Course Overview

Contaminated food poses a serious health risk to consumers, and there are countless opportunities for food to become unsafe as it moves through production, processing, distribution, and preparation. The Hazard Analysis and Critical Control Points (HACCP) system is a prevention-based approach to food safety that helps to reduce or eliminate contamination at every step of the process. In this self-directed course, you'll learn the history behind HACCP's creation and why it's become our food safety standard. Interactive elements and beautiful illustrations will guide you through the seven principles of the HACCP system and explain how to apply them at your organization.

Food Safety: Introduction to HACCP

Who should attend?	• Food Handler • Food Safety Team • Food Safety Team Leader
Course Objectives	• Recall the history behind the creation of HACCP • Recognize the difference between HACCP and HARPC • Understand which businesses are required to have a HACCP plan • State the seven principles of HACCP • Understand and apply the seven principles of HACCP
Benefits	• Financially saves the business in the long term • Food safety standards increase. • Avoids you poisoning your customers. • Ensures you are compliant with the regulations. • Ensure proper processes are followed to produce safe food.

Course Content

Course Modules	1. What is HACCP 2. The History of HACCP 3. The Principles of HACCP
Certification	• Certificate of competence. • Certificate of attendance
Assessments	• If applicable, an assessment at the end of the course will be required. • A minimum of 60% is to be achieved to attain a competence certificate. • If you achieve lower than 60% but get between 40 – 59% a second attempt will become available. • If you get lower than 40% and fail the second attempt, you will need to re-purchase the course. • If applicable an attendance certificate will be awarded to you.

About WWiSE

Who are we?

World Wide Industrial & Systems Engineers (WWiSE) is an ISO consultancy, training, business solutions and systems implementation firm based in Southern Africa that provides clients with effective business processes and Safety, Health, Environmental, Risk and Quality (SHERQ) management solutions in preparation for ISO compliance. The solutions we provide and implement allow our clients to compete favourably in modern competitive business environments, locally and internationally. We also strive to be the leading training providers in SHERQ, ISO, Engineering, Finance, Business and Project Management.

What do we do?

Our services are aimed at the improvement of quality, efficiency, knowledge and competitiveness of client companies. The service range includes:

- ISO and SHERQ Systems implementation services whereby we assist client companies in meeting the requirements of ISO 9001, 14001, 22000, 31000, 27001, 20000-1, 50001 and ISO 45001 standards.
- Integrated Management Systems development whereby we integrate several business systems and quality management solutions into a single management system to comply with various quality and safety standards.
- Training of all employees (Shop Floor to Executive Management) in the fields of SHERQ, Engineering, Finance, Business and Project Management to meet the job responsibilities and expertise requirements of International Standards.
- ISO and Legal auditing which includes gap analysis audits, product, process, procedural, and systems auditing by our registered SAATCA auditors.
- Customised web-based solutions integrating current systems to be in line with ISO requirements

We are a Level 1 BBBEE Contributor that specialises in systems development, consultancy, training and auditing.