



CIEH

Award in HACCP



Level 2 & Level 3

ABOUT HACCP

HACCP courses describe the importance of food safety, why it has to be practiced in order to maintain the quality of food. From farm to fork, a documented food safety management system to be followed and implemented as a legal requirement from the EU legislations, with the prospering food industry every science graduate with this course will get placed in a renowned food catering, food manufacturing or food retail industry.

CIEH (UK)

CIEH Level 2 & 3 Awards in HACCP Food Safety have been designed to provide an in-depth understanding of food safety with an emphasis on the importance of the management of systems and staff.

Beyond being accountable, it is important for everyone in a managing or supervising position to have mastered the principles of good practice in food safety, thus gaining the ability to guide and advice on the management of food hygiene in a food business.

WHY HACCP?

HACCP (Hazard Analysis and Critical Control Point) is a food safety management system. It is based around a systematic approach to identifying and controlling hazards, whether microbiological, chemical or physical that could pose a threat to the production of safe food. In simple terms, it involves identifying what could go wrong in a food system and planning how to prevent it.

COURSE ELIGIBILITY

- Graduates in Life Science, Food Science, Catering, Hotel Management, Nutrition, F&B Management.
- Professionals in food manufacturing company aspiring to become a food safety officer
- Food Business Operators: Manufacturing, Catering, Retail

WHY NIST?

- A strategic focus on long-term relationships and results
- Complete customization of training programs to include all relevant company policies, procedures and key objectives
- Together, we will create an organizational climate which will sustain our efforts by team work, innovation and continuous improvement
- We keep things practical and simple

COURSE BENEFITS

- Bearers of this qualification will have the appropriate knowledge and understanding to be an integral part of a HACCP team and to supervise the implementation of a HACCP-based system in the work environment
- To provide an overview of the purpose and requirements of a Hazard Analysis and Critical Control Point (HACCP) certification.
- Introduce procedure writing workshops and an overview of GMP audits.
- Understand the importance of an effective pre-requisite hygiene programme in a food safety management system (FSMS).
- Be able to undertake a HACCP study and develop a HACCP plan appropriate to their food business operation.
- Be able to implement a HACCP plan and verify its effectiveness.

COURSES OFFERED

Principles of HACCP

Level: II
Duration: 1 day

Key concepts

- Introduction to food safety management
- Developing HACCP-based systems
- The principles of Codex HACCP
- Applying HACCP-based systems

HACCP in Catering

Level: III
Duration: 1 day

Key concepts

- Review of Food safety management system
- Policies, controls and standards
- Codex principles of HACCP
- Food safety management tools

HACCP for Manufacturing

Level: III
Duration: 1 day

Key concepts

- Food safety management
- Preliminary Procedures
- Development of HACCP-based procedures
- Monitoring HACCP procedures
- Evaluating HACCP procedures



CAREER OPPORTUNITIES

- HACCP Officer
- HACCP Manager
- HACCP - Internal Auditor
- HACCP Co-Ordinator
- Food Safety Officer

BENEFITS OF HACCP CERTIFICATIONS

- HACCP is the food safety tool utilized worldwide, providing greater credibility with global customers/partners.
- Internal and external confidence in your products is increased.
- A HACCP-based system demonstrates your commitment to proactively managing food safety.
- Greater understanding of food safety across your organization
- Achieve or maintain ISO 22000 and legal compliance

FURTHER PROGRESSION

- CIEH Level 3 Award in Supervising Food Safety for Manufacturing
- CIEH Level 3 Award in Supervising Food Safety in Catering
- CIEH Level 3 Education & Training – Train the Trainer

Course fee & Calendar:

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