



Empowering & Inspiring Excellence

Company Registration No. 2014/063827/07

Advanced HACCP Implementation (Integrated with TACCP & VACCP awareness) for Food & Beverage Manufacturing: Level 4

Course Code: FBFS06

Overview

This course is an updated practical approach to implementation of effective food management systems using Hazard Analysis and Critical Control Point (HACCP) integrated with the new approach to risk management of food supply chain threats on raw materials, product integrity and authenticity. The BRC Global Standard for Food Safety issue 8 with additional food security features would require food manufactures to satisfy the new requirements using TACCP (Threat Assessment Critical Control Point). Food Manufacturers will have to get in-depth understanding of using TACCP and have a sufficient competence to be able to effectively integrate it into HACCP or manage it as a stand-alone system. The course covers in depth the requirements of HACCP management system in accordance with SANS 10330:2020 and ISO 22000:2018, the prerequisites including infrastructural resources required to implement it and the auditing and certification process. The approach to delivery of this course is based on critical evaluation of the key concepts of HACCP implementation and designed to ensure delegates develop the required knowledge and practical skills (case studies) to implement a HACCP plan in their workplace.

Course Objectives (Expected Outcomes)

- Understand the importance of HACCP based food management procedures
- Identify pre-requisites and preliminary processes for HACCP based procedures.
- Gain skills of carrying out effective food hazard analysis using a risk assessment matrix
- Gain skills to determine Critical Control Points (CCPs) using a decision tree
- Acquire the practical skills to document and implement a HACCP plan and identify integration with TACCP & VACCP
- To understand the concept of Threat Assessment and Vulnerability Assessment
- Describe the background and requirements of Vulnerability Assessments and be able to categorise threats and analyse elements of a TACCP study

Course Content

- Food Safety Management
 - Food hazards, nature and variety and implication on food safety
 - Implications of failing to control them, benefits of HACCP systems.
 - Legal requirements for food safety.
- Pre-Requisites and Procedures
 - Describe the policies, standards and prerequisites for HACCP.
 - Skills of a HACCP team.
 - Describe the product
 - Produce a suitable and confirmation of a process flow diagram
- The development of HACCP based procedures
 - Planning, analysing and documenting a HACCP plan.
 - Risk assessments and determination of CCPs
 - Establish critical limits and tolerances/targets for each critical control point.
 - Identify methods of implementing and communicating the HACCP system in the workplace.
- Monitoring and Evaluation of HACCP procedures
 - Control measures and monitoring procedures.
 - Determine the nature of, and limits for any corrective action.
 - Devise suitable and appropriate documentation.
 - Validation of the HACCP system
 - Establish procedures for verification to confirm that the HACCP system is working effectively.
 - Review Process
- Introduction to TACCP and integration with HACCP
- Introduction of tools to help conduct TACCP studies and analysis of how to integrate with HACCP.

Who should attend?

The course is designed for individuals within a food manufacturing organization involved in Food Safety, QA, QC and production especially managers, supervisors and food safety team of all food manufacturing businesses responsible for the development of a food safety management system based on the Codex principles of HACCP:

- Food Safety Team members including Technical, Production, Quality Assurance and Quality control, Purchasing, Warehousing, Packaging, Engineering, Transport/Logistics, Chemists, Microbiologists, Food Scientists, Food Safety Auditors and Factory inspectors.

Assessment

- Formative assessment through quizzes, online discussions, case studies and student activities/exercises
- Examination at the end of the course may be given.
- Portfolio of Evidence
- Full attendance of all contact sessions is essential for a certificate to be issued

Entry requirements

- Food safety, GMP or basic HACCP knowledge
- A basic comprehension of English and be able to read and write

Duration of the course: 4 Days with 3 hours contact /lecture time per day

Cost: R3 500 per person

For Further Information on our training courses, or to register for a course, please contact us on:

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