

Basic Hazard Analysis & Critical Control Points (HACCP)

Objectives

- To introduce the trainees to the history and background of the Hazard Analysis and Critical Control Point (HACCP) system and its importance as a food safety management system in identifying and controlling food safety hazards;
- To introduce the trainees to the Codex Guidelines for the application of the Hazard Analysis and Critical Control Point (HACCP) system;
- To identify the 7 Principles of HACCP System in order to achieve the goal of ensuring that food is safe and suitable for human consumption; and
- To determine the procedure on how to document the changes that will trigger a HACCP Review / Study

Course Outline (1 day)

- Introduction to HACCP
- History of HACCP
- Prerequisite Programs
- 6 Preliminary Tasks Before HACCP Implementation
- 7 HACCP Principles
- Changes that Trigger HACCP Study / Review

Lecturer

Ms. Aileen Buan
-Microbiologist



Who should attend?

Manufacturing personnel directly involved in the production of food products. It could also be multidisciplinary participant coming from Production, Engineering, Warehouse and Quality Assurance.

Fee

- **Php 7,500.00 + 12% Vat** for the Training Center at The City Club Alphaland, Makati City
- **Php 4,000.00 + 12% Vat** for E-Learning;
- **Php 3,000.00** for Open Distance Learning (ODL)

Note:

Early Registration Payment: Ten-Percent (10%) Discount if PAID thirty (30) days before the training date

Group Discount: Five-Percent (5%) on Three (3) or More Participants

Contact us



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