



## **BRC Intermediate HACCP, 2-DAYS**

Attendance at this course will allow delegates to gain an in-depth and practical understanding of the requirements for setting up and managing a HACCP system

### **COURSE CONTENT**

This is an intensive 2-day workshop aimed at introducing the theory of HACCP and providing delegates with practical experience of working with HACCP principles. The workshop covers everything needed to set up and operate a HACCP system from planning through to implementation. The course is an interactive one and uses team activities to give delegates experience of practical application.

Content includes:-

- Codex Alimentarius principles
- Undertaking a hazard analysis
- Preparing Process Flow charts
- Monitoring Programmes
- Documentation required

*There is a written examination at the end of the course*

### **WHAT WILL IT ALLOW YOU TO DO?**

Gain an in-depth and practical understanding of the requirements for setting up and managing a HACCP system

### **PREVIOUS KNOWLEDGE**

An understanding and working knowledge of quality management systems and HACCP principles is expected. The course is aimed at HACCP team members but will assist anyone wishing to gain a thorough understanding of the HACCP approach to food safety management.

### **AUDIENCE**

HACCP team members

Quality managers and supervisors – Consultants

### **LOCATION:**

Belfast, Cork, Dublin, Dundalk

### **PRICE:**

€820.00

### **HOW TO BOOK OR ENQUIRE:**

- To book or enquire about this course, please go to [www.brc-ireland.com](http://www.brc-ireland.com)
- Download the booking form and email back to [clarewinkel@ifqc.ie](mailto:clarewinkel@ifqc.ie)
- For telephone bookings or enquires, please contact Clare Winkel on 00353 (0) 42 935 57560 or 00353 (0) 86 857 6127, or email [clarewinkel@ifqc.ie](mailto:clarewinkel@ifqc.ie)