



Canadian Food Processors Institute

Food Processing Human Resources Council

ONLINE COURSE PROFILE

Title: Developing a HACCP System

Description: This course will discuss the elements of HACCP and creating, implementing and maintaining a HACCP plan. This includes the identification of hazards, process critical control points and limits, and who needs to be involved in the preparation of a HACCP plan. It will also identify the Five Preliminary Steps required for developing and implementing a HACCP plan. It will also review the 7 principles of a HACCP Plan and identify ways to create and implement a HACCP System. This course will provide you with the basic knowledge, practices and skills needed to prepare for, to develop and maintain a HACCP System.

Who should attend? This course is applicable to industry personnel in a food processing plant who are responsible for food safety. This could include: HACCP coordinators, supervisors, plant manager, QA/QC team, food safety team, etc.

Duration: 6.0 hours

Learning Objectives: Once you have completed this introductory course on Developing a HACCP Plan, you will be able to understand and have the skills to:

- Understand the concept of HACCP and it's components
- Identify the various roles and responsibilities to create and maintain a HACCP System
- Identify food safety hazards and prevention strategies
- Identify critical control points and limits
- Research and understand the importance of Pre-Requisite Programs
- Prepare for HACCP
- Develop a HACCP Plan
- Maintain a HACCP System

The goal of this training is to provide knowledge to understand HACCP and strategies which clients can use to successfully develop and implement a HACCP System in their food processing facility.

Major Topics:

- Food Safety Hazards
- Critical Control Points
- Pre-Requisite programs
- Management Commitment
- CFIA Food Safety Enhancement Program
- HACCP
- HACCP System



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Evaluation Process

FPHRC is committed to providing relevant training in an appropriate and useable form for the food and beverage processing industry. This course has been developed because the subject area is one for which a need for training was identified. The course information and online format was developed with both the subject matter and prospective participants in mind. The FPHRC welcomes evaluations and comments as a method of fulfilling its mandate to provide relevant training for the food and beverage processing industry.

A course evaluation form about course material and delivery will be provided. Though this evaluation is optional, each participant is encouraged to complete a course evaluation to help us make improvements.

Knowledge Evaluation

Adult learners must be able to assess their own performance as they practice new behaviours and theories. Knowledge evaluation for participants will occur at the end of each course module and a final evaluation at the end of the course. Participants must demonstrate a minimum level of knowledge (70%) for the final course evaluation.