

Structure of the WHO / ICD training course on Hazard Analysis and Critical Control Point system

Introduction

Module 1

INTRODUCTION OF THE HACCP SYSTEM

- M1L1 The need for the HACCP system
- M1L2 HACCP in food hygiene
- M1L3 History and status of HACCP
- M1L4 Basic principles of the HACCP system
- M1L5 Benefits and areas of application

Module 2

ESSENTIAL KNOWLEDGE

- M2L1 Microbiological hazards
- M2L2 Chemical and physical hazards in food
- M2L3 Hazards in raw material
- M2L4 Food Technologies to render and keep foods safe
- M2L5, Cleaning and disinfection

Module 3

HACCP APPLICATION

- M3L1 Good hygienic practices
- M3L2 HACCP system and its application
- M3L3 Hazard Analysis and CCP determination
- M3L4 Monitoring
- M3L5 Validation & verification

Module 4

IMPLEMENTATION OF HACCP PLANS

- M4L1 Implementation of HACCP
- M4L2 The role of governments.

Module 5

TRAINING IN HACCP

CASE STUDIES

Case 1: Fresh cream and jam gateau
Example of HACCP plan

Case 2: Fresh cream and jam gateau
Example of unapproved HACCP plan

Case 3: Flour fried chicken
Interactive exercise

Case 4: Dried milk production
Group exercise

ADDITIONAL AIDS

Video

Field visit