

SUGGESTED 4-DAY PROGRAMME OF WHO / ICD HACCP TRAINING COURSE

MONDAY

09.00 Opening (WHO and ICD representatives, local authorities,
course leader, local organizers)

09.15 Presentation of participants

09.45 Introduction to the course Intro

10.00 Break

INTRODUCTION TO HACCP

10.30 The need for HACCP M1L1 (M1L5)¹

11.15 History and status of HACCP M1L3 (M1L2)

12.00 Lunch

13.30 Basic principles of the system M1L4

14.15 Presentation of example of HACCP plan (Case 1)

ESSENTIAL KNOWLEDGE AND UNDERSTANDING OF HACCP

15.00 Microbiological hazards M2L1

16.00 Break

16.30 HACCP system and its application M3L2

17.30 Adjourn

¹ Lectures mentioned between brackets contain additional material

TUESDAY

09.00	Chemical and physical hazards	M2L2
09.45	Hazards in raw materials	M2L3
	10.15	Break
10.45	Exercise: Critical examination of unapproved HACCP plan	(Case 2)
	12.00	Lunch
13.30	Presentation of results	
14.15	Food technologies to render and keep foods safe	M2L4
	15.45	Break
16.15	Good hygienic Practices	M3L1 (M2L5)
17.00	Video	
17.30	Adjourn	

WEDNESDAY

HACCP APPLICATION

09.00	Hazard Analysis and CCP determination	M3L3
09.30	Use of decision trees, examples	(Case 3)
	10.00	Break
10.30	Monitoring	M3L4
11.00	Group exercise	(Case 4)

12.00 Lunch

13.00 Group exercise (cont.)

15.45 Break

16.15 Presentation of results

17.30 Adjourn

THURSDAY

09.00 Validation and verification M3L5

HACCP IMPLEMENTATION AND ROLE OF GOVERNMENTS

09.45 HACCP implementation M4L1

10.00 Break

10.30 Role of governments M4L2

11.15 Training in HACCP M5L1

11.45 Closing session

12.00 Lunch

13.30 Factory visit