

# Introduction

# Training in HACCP

**WHO / ICD course on training in  
Hazard Analysis  
and  
Critical Control Point system**

# Objectives

- **The importance and advantages of the HACCP system**
- **The essentials of the HACCP system**
- **How to carry out HACCP and how to use it**
- **The role of industry and governments in applying HACCP**
- **How to train in HACCP**

# **Course content: module 1**

## **Introduction of the HACCP system**

- **The need for the HACCP system**
- **HACCP in food hygiene**
- **History and status of HACCP**
- **Basic principles of the HACCP system**
- **Benefits and areas or application**

# **Course content: module 2**

## **Essential knowledge**

- **Microbiological hazards**
- **Chemical and physical hazards in food**
- **Hazards in raw material**
- **Food technologies to render foods safe**
- **Cleaning and disinfection**

# **Course content: module 3 HACCP application**

- **Good Hygienic Practices**
- **HACCP system and its application**
- **Hazard Analysis and Critical Control Point determination**
- **Monitoring**
- **Validation and verification**

# **Course content: module 4**

## **Implementation of HACCP plans**

- **Implementation of HACCP**
- **The role of governments**

# Course content: module 5

## Training in HACCP

### ➤ Training in HACCP

# Exercises

- **Example of HACCP plan (case 1)**
- **Example of unapproved HACCP plan (case 2)**
- **Interactive exercise (case 3)**
- **Video**
- **Group exercise (case 4)**
- **Field visit**