

Programme Co-ordinator: **Lulanie Swanepoel**

Swift Silliker is accredited with FoodBev SETA: Accreditation number: 587/00077/0610



# HACCP

## FOR FOOD INDUSTRY SERVICE PROVIDERS

### Course Overview

Food industry suppliers are expected to conform to, and be aware of, HACCP and related food-safety standards. This course explains the basic requirements of HACCP and gives service providers an understanding of its basic principles in order to comply with clients' food-safety requirements.



### Course Objectives

Delegates will gain a clear understanding of HACCP and customer expectations regarding the support of HACCP endeavours. At the end of the course participants will be able to:

- List the basic principles of HACCP
- Understand the role they play in implementing HACCP
- Identify areas where complementary support could be provided to clients
- Practically implement basic principles.



**DANGER**

**CHEMICAL  
STORAGE  
AREA**



## Entry Level Requirements

Delegates should have attended basic hygiene training.

To ensure that this course is valuable to your company, delegates must be comfortable communicating in English and need suitable reading and writing skills.

A certificate of attendance will be issued once the course has been successfully completed.

## Course Registration

FoodBev SETA  
Registered Skills Programme:  
09SP0002430401903/0

NQF: 3  
Credits: 19

## Who Should Attend

- Suppliers of services or products to the food industry
- Cleaning chemical/equipment suppliers
- Consultants
- Pest control contractors.

**Duration:** One day

**Language:** English

## Course Outline

- The concept of unsafe food and why a food-safety system is needed
- What producers/manufacturers can do to ensure safe food products
- What is HACCP: overview of the seven HACCP principles
- What is a hazard?
- What is Hazard Analysis: step-by-step identification of significant food-safety hazards
- How do we prevent a hazard: mechanisms to eliminate or reduce threats
- What are Critical Control Points (CCPs): overview
- What are monitoring procedures: mechanisms needed to check effectiveness of CCP control
- Corrective actions
- Specific supplier requirements
- Customer expectations
- Practical applications: exercises.

## For Further Information

on our training courses, or to register for a course, please contact Swift Silliker's Marketing Department.

Cape Town	tel: 021 683 8436	fax: 021 683 8422
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