

Programme Co-ordinator: **Lulanie Swanepoel**

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



HACCP FOR THE FRUIT INDUSTRY – AN INTRODUCTION TO **BASIC REQUIREMENTS**

Course Overview

HACCP (Hazard Analysis Critical Control Points) is a food-safety management system that involves the systematic and logical assessment of all the steps in a food-manufacturing system.

This one day course gives delegates more insight into basic HACCP principles and their application in the fruit industry. It expands on its basic principles, identifies food-safety hazards and effective control measures. Specific fruit industry examples and implementation challenges will be discussed.

Course Objectives

At the end of the course delegates will be able to:

- List the basic principles of HACCP
- Understand their role in implementing and maintaining a HACCP system
- Assist the HACCP team.





Entry Level Requirements

Delegates should have attended basic hygiene and HACCP 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

Team leaders and factory-floor supervisors who need a basic understanding of HACCP and their roles within the system.

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 HACCP is: 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 them
- What are Critical Control Points (CCPs): overview
- What are monitoring procedures: mechanisms needed to check effectiveness of CCP control
- Corrective actions
- 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
Midrand	tel: 011 805 4310	fax: 011 805 7930
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