

HACCP and Food Safety One Day Short Course

10 August 2015



Introduction

This is a basic course in general food safety and Hazard Analysis Critical Control Point (HACCP), a globally recognised food safety system that helps manufacturers produce safe food.

Course participants will learn key concepts in food management necessary for ensuring the production of safe food and the prevention of hazards.

This course is delivered through a combination of lectures and technical exercises by both skilled academic staff at Lincoln University and industry experts.

Course contents and structure

1. Lectures and technical worksheet sessions focus on improving and understanding food safety and its management; including information on the safe handling of food products, allergen control, and educational strategies to help with developing a food safety plan.
2. HACCP topics include the development of prerequisite programmes, conducting hazard analyses, identifying critical control points and monitoring procedures, the establishment of critical limits and corrective actions, and verification and record keeping procedures.
3. Breakout group activities will provide opportunities to participate in HACCP plan preparation.

Who should attend?

This course would be suitable for a wide range of food industry professionals, such as:

Plant managers; HACCP coordinators; quality assurance/control personnel; sanitation supervisors and operators; Government regulators; food science/science students and food company staff in general across the value chain e.g. management, packers, wholesalers, processors, distributors, restaurateurs and educators.

Short Course Programme

Time	Topic
9.00am	Role of HACCP in assuring food safety
9.30am	Good hygiene practice for safer food
10.00am	Sanitation for HACCP control
10.30am	Break
11.00am	Microbiological hazards
11.30am	Chemical and physical hazards
12.00pm	Hazard control
12.30pm	Break
1.00pm	Assembling the HACCP team
1.30pm	Product description
2.00pm	Food preparation flow diagram
3.00pm	Hazard analysis
3.30pm	Break
4.00pm	Identify CCP, HACCP critical limits, HACCP monitoring
4.30pm	HACCP verification and documentation

Course details

Cost: \$199 excluding GST – Includes course materials and certificate of completion. Lunch and refreshments also provided

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