AWARENESS TRAINING · FOOD SAFETY

HACCP Awareness

Self-paced online training (video) · 13 modules · about 105 min of video · about 3 hours in total · English, with captions

Understand Hazard Analysis and Critical Control Point (HACCP) principles and how good hygiene practices and critical controls keep food safe.

WHO IT IS FOR

Food handlers, production and quality staff, supervisors and HACCP team members

WHAT YOU WILL LEARN

- Explain what HACCP is and why food businesses use it
- Describe good hygiene practices as the foundation of food safety
- Recognise biological, chemical and physical hazards
- Explain the seven HACCP principles in plain words
- Know what to do when monitoring shows a critical limit is not met

MODULES (13)

1. Why food safety matters
2. Food safety hazards
3. Germs: contamination, growth, survival
4. Prerequisite programmes
5. GHPs in practice
6. The seven principles and twelve steps
7. Team, product and flow diagram
8. Hazard analysis
9. Critical control points
10. Critical limits and monitoring
11. Corrective actions and recall
12. Validation, verification and records
13. Making HACCP work, and your part

PRICE

US$19 per learner

Per learner, by team size

1–10 learners	**US$19**
11–50 learners	**US$15**
51–200 learners	**US$13**

Excluding taxes.

DURATION

About 3 hours in total (105 minutes of video)

MODULES

13

FORMAT

Self-paced online training (video)

LANGUAGE

English, with captions

ACCESS

12 months

CERTIFICATE

Sterling Academy Certificate of Completion

Scan for the course page, prices and enrolment