



# Principle of Hazard Analysis and Critical Control Point audits (HACCP) Fact Sheet

## LEARNING OBJECTIVES

The course will allow participants to improve their knowledge and practical skills on:

- The EU legislation and relevant international standards.
- Background and principles of HACCP.
- HACCP methodology, development of HACCP plans and management of documents.
- Implementation and validation of HACCP plans.
- Audit principles and management, check of the implementation of HACCP systems and compliance with food and feed requirements.

## CONTENT INDEX

- Pre-test
- Welcome
- Unit 1. Relevant EU legislation, international standards and linkage with business Quality Assurance Programmes. Background and current status on HACCP
- Unit 2. Pre-requisite programs, principles of HACCP and their relationship
- Unit 3. Implementation and maintenance of control procedures based on HACCP principles
- Unit 4. Audit of HACCP system.
- Unit 5. Practical auditing activities and practical exercises on HACCP system
- Post-test
- BTSF participant Satisfaction Questionnaire

## Duration

**Total estimated duration of this e-Learning module is around 8 hours.**

Please note that the effective duration of the learning process is influenced by some different factors:

- The initial background in this field
- The study method
- The attention dedicated to more readings such as in depth contents, useful links, etc.

## Participants

Eligible beneficiaries are National Authority staff dealing with HACCP in EU Member States, as well as in Non-EU Countries.