

HACCP in Practice Certificate (Hazard Analysis Critical Control Points)

This course is designed to enable owners, managers and supervisors to apply the HACCP principles of food safety to their businesses. This course is a natural follow-up to the Hazard Analysis level 2 course.

The course includes:

- The process for implementing a HACCP system, to enable food industry personnel to analyse their food business and systematically control the risk to food safety.

Upon successful completion of the course and a written assignment, participants will receive a CIEH accredited certificate Level 3

Duration: 2 days



The Island Partnership

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