

# Processors and Manufacturers CORE HACCP

## Course Overview:

*Processors and Manufacturers CORE HACCP* is an online, self-paced course on the HACCP System and its prerequisites. The course focus is on the HACCP method to prevent unwanted hazards from being introduced into your manufacturing or processing operations. The course is certified by CERT-ID and further recognized and accredited by the International HACCP Alliance.

## Who Should Take the Course?

- Food safety personnel;
- HACCP Team Members;
- Quality Control and Assurance personnel;
- Production managers and staff.

## Course Objectives:

The course curriculum consists of 11 modules covering topics on meeting government, industry, and auditor requirements for the development of a working HACCP plan, including Good Manufacturing Practices as well as the Food Safety Modernization Act.

### Course Structure:

Module 01 - What is HACCP?

Module 02 - How Big of a problem is Foodborne Illness? Who is at Risk?

Module 03 - Hazards covered in HACCP

Module 04 - Which illnesses can result from eating contaminated foods?

Module 05 - What conditions do pathogens need to survive and grow in foods?

Module 06 - HACCP - The Overview

Module 07 - HACCP Prerequisites - The Foundation to Build On

Module 08 - Developing your HACCP Plan

Module 09 - HACCP Principles 1-2-3 Hazard Analysis, Critical Control Points, Critical Limits

Module 10 - HACCP Principles 4-5-6 Monitoring, Corrective Actions, Verification

Module 11 - HACCP Principle 7 Record Keeping, Training and Audits

## Evaluation Process:

At the end of each module, there is a test. Participants must successfully complete the test before continuing to the next module. Participants that do not achieve 80% can review the module content and try as many times as necessary to advance and complete the course. Test questions are randomly selected from a test bank, making each test unique.

## Course Duration:

Approximately 1 to 1.5 hours per module including testing.