

Level 3 Intermediate HACCP for Food Manufacturing

5th – 7th July 2010

Provided by



Advanced Food Safety

L I M I T E D

INTERNATIONAL FOOD SAFETY CONSULTANTS AND TRAINERS

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Thank you for your interest in the new Level 3 Award in HACCP for Food Manufacturing Course. This is the level of HACCP training required by HACCP Team Leaders for BRC certificated companies. The course also provides essential information for HACCP team members, managers and supervisors in food manufacturing. The course uses a practical approach to underpin the theory of HACCP.

One of our trainees achieved HACCP Student of the Year in 2008!
We also continue to have a very high 'Distinction' level pass rate.

You will find detailed below course information, local hotels and a day by day outline of the course plan.

I hope to see you on our next course.



Russell Parry FRSPH
Director
Advanced Food Safety Limited

Entry Requirements

Participants should be qualified to Level 2 Food Safety and Foundation Level HACCP.

What will I need to bring?

Just yourself!

You will be provided with course notes, handouts, pen and note pad.

Meals

Refreshments will be provided twice per day and a buffet will be available at lunch time.

NOTE: Please inform us if you have any specific dietary requirements or allergies as soon as possible (Tel 01257 254 999) or email info@food-safety.co.uk).

Disabilities

Please inform us about any disability or learning difference you may have when you are making an enquiry and prior to booking.

Cost

The cost of the course is £295 + VAT and the examination fee is £45 + VAT. This covers the cost of your tuition, course notes, course book, refreshments and lunches.

How do I book?

Complete the attached Course Booking Form and return this to us.

Or call the office on 01257 254 999 and we will take credit card payment.

The Venue

The Mount (*formerly Priory Wood*)
160-162 Orrell Rd
Orrell
Wigan
WN5 8HQ
01942 219740



Hotel

If you are travelling to the course and staying over, there is a Premier Travel Inn on-site:



Wigan West

Orrell Road
Orrell
Wigan
Lancashire
WN5 8HQ

T: 08701 977 271

F: 01942 215002

Course plan

The course plan is a guide to the subjects covered.
The schedule may vary slightly day to day.

Day 1 (5th July 2010)

09:00 Registration.

09:30 Course start time.
Course introduction.
Introduction to HACCP.
Why a HACCP system.
How to do a HACCP Study.
Practical - Process flow diagram.
Hazard Analysis & Control Measures.
Practical - Hazard Analysis.

Homework

Day 2 (6th July 2010)

09:00 Start time

CCP Identification.
Practical - CCP Identification using decision tree.
Completion of the HACCP Chart.
Practical - Completing the HACCP control chart.
Implementing the HACCP Plan.
Verification & Maintenance of the HACCP Plan.
HACCP audit.
Practical - Developing a HACCP audit checklist.

Homework

Day 3 (7th July 2010)

09:00 Start time

Practice exam paper
Recap & revision.
Examination paper (1½ hours)

