

Hazard Analysis at Critical Control Points (HACCP)

Food product safety has become a global concern and customers now are as keen as ever on the food they are served. This seminar/workshop imparts the system for assuring food safety through process control at critical points. The system being referred to is Hazard Analysis at Critical Control Points or HACCP which was originally developed for the US space program. HACCP has since been recognized and accepted system globally particularly in Europe. This has become a requirement for exporters of sea food and processed food; local manufacturers of bakery and other food products, including key raw materials. Facilitated by a food processing expert, the participants will learn to analyze potential contaminants from raw materials and the risks and the severity of the threats of contamination at critical control points of the process. Information on possible contaminants: physical, chemical and microbiological, their sources and mode of transmission will be provided.

Objectives: Upon completion of this two-day seminar/workshop, the participants will be able to:

1. Define sanitary requirements of a manufacturing facility;
2. Define the possible physical, chemical and microbiological contaminants;
3. Define the pathways of contamination, especially microbiological contaminants, and their elimination;
4. Define the principles of HACCP;
5. Conduct a HACCP planning session;
6. Prepare a draft HACCP plan.

Agenda:

- Good Manufacturing Practices
- Threats of contamination/hazards
- Principles of Food Safety
- Critical Control Point analysis
- Draft HACCP Planning vs. Process Flow
- HACCP Manualization



Who should attend: Supervisors/Representatives of Purchasing, Production, QA, Engineering, Planning and Shipping especially from Food and Feed Processing companies; Agricultural, Livestock and Fisheries Suppliers; Abattoirs, Bakeries, Caterers, Canteen Concessionaires; Restaurants; Hotels and Food Exporters.

Seminar Fee: P15,904 (VAT-inclusive)

Webinar sessions: 4

Facilitator: Elizabeth A. Aurin

Dates: TBA - Recommended for

face-to-face in-house/exclusive run, please email jsv@kaizenmgtsys.com