COMPASS
-ASSURANCE TRAINING-

HACCP
Essentials Course

This HACCP training course enables participants to learn how to implement and manage an effective food safety management system.

Course Outline

The HACCP Essentials course is designed to provide a basic and contexualised introduction to the HACCP principles and key food safety practises. Emphasis is placed on the practical application by considering how HACCP may apply to your business.

Learning Outcomes

The HACCP Essentials Quality Course covers the following Learning Outcomes:

- Basic understanding of the HACCP Principles and requirements
- How to prepare flow diagrams
- Understanding hygiene factors and hazard analysis
- How to start planning your audits
- How to formulate a corrective action process

Who should attend?

The HACCP Essentials Course is suitable for all learners keen to develop an understanding of HACCP and it's practical application.

The course is particularly suited to those who are new to ISO standards and are implementing it for the first time.

Entry Requirements

There are no entry requirements for this course.

Delivery Options & Costs

Classroom: Classes are regularly held across the country, or
On Premises: at your work place for 4 or more enrolments.
Cost: $450 (ex-GST) per participant.

Next training dates

Our training calendar is updated every quater on our website - www.cas.com.au/training-calendar.

Contact Us

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24/7

www.cas.com.au/training