



HACCP for Food Handlers

Course Overview:

HACCP for Food Handlers provides a quick and effective introduction to key HACCP principles. In less than two hours the course will teach participants about HACCP's history, understanding foodborne illnesses, contamination sources, the types of hazards they might see in the workplace and steps they can take to control them.

Who Should Take the Course?

This course is intended for front line production personnel and HACCP team members.

Course Objectives:

Upon completion participants will gain an understanding of a working HACCP plan and its 7 supporting principles, including how to work as a HACCP team. Participants will also learn about personal hygiene and how good habits can significantly impact food safety which is required by government (FSMA), industry, and auditing bodies. The course introduces food safety regulations, in a simple easy to understand fashion.

The course curriculum consists of the following 5 modules:

- Module 01 - Introduction to HACCP
- Module 02 - Food Safety 101
- Module 03 - Understanding HACCP
- Module 04 - Pre-requisite programs and supporting documentation
- Module 05 - HACCP Concepts

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:

This course is based on a two day training averaging 16 hours of education. Approximately 1 to 1.5 hours per module including testing.