



Meat Managers' Hygiene and HACCP Course

This is a one-day course which can be delivered at a suitable venue for 4-10 employees.

What is the content?

- Overview of the Principles of Food Safety and Hygiene
- Understanding HACCP Terminology
- The seven HACCP Principles
- Identifying Hazards
- Identifying controls and CCPs
- The HACCP Template
- Monitoring Procedures and Corrective Action
- Validation, Verification and Review Procedures

Is there a certificate?

This one-day course, which can be delivered on site, culminates in candidates gaining the ftc accredited Meat Managers Hygiene and HACCP training course certificate by opting to complete a test paper and HACCP case study. An additional charge is made for each candidate who takes this option to cover the certification and registration fees. An ftc certificate of attendance is issued free of charge to candidates not wishing to take the above option.

The HACCP Review and Guidance Manual

The publication 'HACCP Review & Guidance Manual for Retail Butchers' which includes memory stick with all the word documents needed to produce your HACCP plans is available by emailing shorne@instituteofmeat.org.

For further information, please email shorne@instituteofmeat.org