

Course Description

Hazard Analysis Critical Control Point (HACCP) AMS321



Overview

The HACCP system was developed by Pillsbury for NASA to prevent astronauts from suffering discomfort caused by food-borne pathogens. A HACCP system is a processing methodology in which product and process hazards are anticipated to prevent, eliminate or reduce the risk of consumer illness and injury. The HACCP concept (using anticipatory and preventive methodology to mitigate risk) is cross functional and can be applied to virtually any industry. The name and acronym, however, have become associated with the food industry.

This course explores HACCP and provides participants with a solid understanding.

Learning Objectives

- Understand the basics of HACCP
- Understand the HACCP methodology

Format

This course is highly interactive and how-to oriented. Discussion of concepts and principles is followed by hands-on exercises. The emphasis is on the practical application and adaptation of selected tools and processes.

Duration

One day

Who Should Attend

Professionals involved with HACCP would benefit by taking this course.