

HACCP Principles – Guidelines for Implementation and Use

TQA, in association with Curtin University presents CODEX compliant HACCP training that provides an in depth understanding of HACCP principles and application.

This course may be run on 10, 11, 12 August 2007 in Hobart following the Keep it Real conference days at the Hotel Grand Chancellor or on 10, 13, 14 August 2007 at the same venue, depending on participants' preferences.

The 3 day training programme gives participants the appropriate skills to be able to develop, validate, verify and maintain full HACCP and SQF plans within an agri-food business.

The training program is delivered in a friendly and flexible workshop style with participants building an understanding of the concepts as follows:

Course Outline

- Introduction to Quality Assurance;
- Introduction to HACCP;
- Constructing & verifying process flow diagrams;
- Hazard identification and hazard analysis with customer focus;
- Critical Control Points & Critical Quality Points;
- Critical Limits;
- Monitoring, corrective actions and verification;
- Record keeping & HACCP review.

The course is presented by professionals who are authorities on food safety & management systems and have extensive backgrounds in preparing Approved Supplier, HACCP, SQF plans and Customer specific standards (Woolworths) for primary producers, distributors and food processors.

Who should attend?

Anybody developing or overseeing their own food safety or quality program; primary producers; quality managers; consultants; food educators; transporters; market agents; food wholesalers; manufacturers and processors; environmental health officers and members of the general public interested in learning more about food safety and quality management.

This qualification is a prerequisite for those wishing to register with RABQSA International as a Food Safety Systems Facilitator or Food Safety Auditor (<http://www.rabqsa.com/>) or the

Course Details:

Date: 10, 11, 12 August 2007 or on 10, 13, 14 depending on participants' preferences.

Location: Hotel Grand Chancellor, Hobart , Tasmania

Cost: \$990 inc GST

This course is fully tax deductible; FarmbiS support may be available for eligible primary producers.

If you are interested in attending the course please register on our website www.tqainc.com.au