



HACCP Food Safety Essentials Course

This HACCP training course enable 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 contextualised 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 implementing food safety standards and are implementing systems for the first time.

Delivery Options & Costs

Classroom: This 1-day course is held regularly across the country, or On Premises: at your work place for 4 or more enrolments.

Cost: \$450 (ex-GST) per participant

Terms & Conditions: <http://www.cas.com.au/training-tcs/>

CPD Points: 7 Points

Next training dates

Our training calendar is updated every quarter on our website <http://www.cas.com.au/training-calendar/>

Contact Us



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