



 **ONLINE COURSE *24/7***

**ADVANCED HACCP
VERIFICATION AND VALIDATION**



Rv3/19.09.23



ADVANCED HACCP | VERIFICATION AND VALIDATION



LEARNING OBJECTIVES

Cover the conditions, components, and steps that will allow you to correctly verify, validate, and evaluate the effectiveness and efficiency of the HACCP plan and the HACCP system of an organization in the food sector:

- Recognizes the key objectives of the preliminary steps and the HACCP implementation principles.
- Differentiate between the components, verification, and validation activities of a prerequisite program (PRP), critical control points (CCPs), a HACCP system, and a HACCP plan.
- Recognizes the regulatory requirements related to the verification and validation of HACCP.



ATTENDEE PROFILE

Intended for personnel interested in or responsible for implementing HACCP system, prerequisite programs, or food safety management systems within the food industry (members, supervisors, safety team lead, ers and managers):

- People interested in focusing on the concepts and activities of the validation and verification of a HACCP System and the elements that comprise it.
- Members of the HACCP team and prerequisite programs.
- Health personnel, POES.

- Personnel related to project management, research, development, and food marketing.
- Personnel related to food safety.
- Industrial engineers, professionals in food, biotechnology, or related careers.
- Students of professional or technical careers related to food production.
- Auditors, consultants, and advisors of FSMS.

Baseline competency or knowledge required: *

- Knowledge of food safety.
- Experience in the implementation of the HACCP methodology.
- Basic HACCP Course (desirable).

*Previous experience is required to GUARANTEE this course meets your training expectations.



COURSE CURRICULUM

1 | Overview of HACCP methodology

Introduction.

1.1 | Overview of prerequisite programs, 5 preliminary steps and 7 HACCP principles.

1.2 | Validation, monitoring, and verification.

2 | Verification of prerequisite programs - PRPs -

Introduction.

2.1 | Over-all PRP description.

2.2 | Importance of verifying and validating PRPs.

2.3 Verification and validation activities for PRPs.

3 | Verification and validation of critical control points - CCP -

Introduction.

3.1 | Importance of verification and validation.

3.2 | CCP Verification activities.

3.3 | CCP Validation activities.

4 | HACCP system verification

Introduction.

4.1 | HACCP system verification activities.

4.2 | Follow-up to HACCP system verification.

5 | HACCP plan validation

Introduction.

5.1 | HACCP plan validation activities.

5.2 | Follow up to HACCP plan validation.

6 | HACCP regulatory requirements

Introduction.

6.1 | Regulatory requirements to verification and validation.



**AT THE END OF
THE COURSE,
YOU OBTAIN:**

ELECTRONIC CERTIFICATE

Electronic certificate of competence with the gold seal of the HACCP Alliance, with international recognition and validity.



COURSE BADGE

Students that obtain a excellence result, will be awarded with this badge as electronic evidence on its profile.





LEARNING METHODS

- 3 h of video.
- 10 Exercises and activities.
- 3 Compliance assessment lists and level of implementation of the HACCP system.
- 3 Lists of tips for proper implementation of HACCP.
- 3 Lists of common deviations and errors when implementing a HACCP system.
- 44 Downloadable materials and supplementary information resources.

INSTRUCTOR

Tania Molleda

DURATION

- 16 hours*
- 45 days to complete**

* It is the projected time it will take to complete the course, considering the review of all the contents, multimedia resources, complementary information, the realization of exercises, and the application of evaluations for your approval.

** Time limit you must complete the course, considering your availability of time, the pace of study, and expected performance.

100% ONLINE
Language offered: english



The design and development of this training course is based on national and international standards. Participants who pass it satisfactorily will receive a validation certificate of competencies evaluated by GlobalSTD.



CONTACT US

 **TOLL FREE NUMBER**
800 277 6242

 info@globalstd.com

online.globalstd.com

