



 **ONLINE COURSE *24/7***

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**INTRODUCTORY HACCP  
HACCP ALLIANCE**



 **GLOBAL  
STANDARDS  
TRAINING**

Rv2/19.09.23

## INTRODUCTORY HACCP

Understand necessary principles, elements and conditions that will allow you to define, develop and implement an effective HACCP system and prerequisite programs into the food industry.



### LEARNING OBJECTIVES

Understand necessary principles, elements and conditions that will allow you to define, develop and implement an effective HACCP system and food safety prerequisite programs into the food industry:

- Understand each of the five preliminary steps of HACCP and the seven principles for developing a HACCP system.
- Recognize the good manufacturing practices and roles.
- Identify significant food safety hazards to establish critical control points and define critical limits and control measures.
- Establish procedures for the HACCP system implementation, verification, record keeping, maintenance and operation measurement.
- Recognize regulatory requirements impacting the HACCP system implementation.



### ATTENDEE PROFILE

Aimed at personnel related to all food and beverage sectors:

- Food safety and quality management systems compliance professionals.
- Production professionals.
- Product development professionals.
- Engineers & maintenance professionals.
- Internal auditors.

**Baseline competency or knowledge required:** None.



## COURSE CURRICULUM

### 1 | Introduction to HACCP

- 1.1 | Scope, objectives and benefits
- 1.2 | HACCP and food safety
- 1.3 | Foodborne diseases
- 1.4 | Terms and definition

### 2 | HACCP context and planning

- 2.1 | Leadership and responsibilities
- 2.2 | HACCP plan application guidelines
- 2.3 | Key success factors

### 3 | Prerequisite programs

- 3.1 | Good manufacturing practices (GMP) and basic prerequisites (PRP)
- 3.2 | Standardized operating procedures (SOP)
- 3.3 | Standardized sanitation operating procedures (SSOP)

### 4 | Preliminary steps of HACCP

- 4.1 | Assembling the HACCP team
- 4.2 | Product description
- 4.3 | Intended use
- 4.4 | Flow chart
- 4.5 | Checking the flow chart

### 5 | Hazard identification

- 5.1 | Biological hazards
- 5.2 | Chemical and radiological hazards
- 5.3 | Physical hazards

### 6 | HACCP principles

- Principle 1 | Conduct a hazard and significant hazard analysis
- Principle 2 | Determine critical control points (CCP)
- Principle 3 | Establish critical limits and their justification
- Principle 4 | Establish monitoring system
- Principle 5 | Establish corrective actions
- Principle 6 | Establish verification procedures
- Principle 7 | Establish record-keeping and documentation procedures

### 7 | Implementation of the HACCP plan and training

- 7.1 | Implement a HACCP plan
- 7.2 | Training

### 8 | Effectiveness and improvement

- 8.1 | Revalidation of the plan
- 8.2 | Changes and updates to the HACCP plan
- 8.3 | HACCP system audit guidelines

### 9 | Regulatory requirements

- 9.1 | Mexican regulations
- 9.2 | International regulations
- 9.3 | HACCP vs HARPC

### Course conclusions



**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

- 10 h pf video.
- 20 Exercises and activities.
- 8 Compliance checklists of HACCP system performance.
- 8 Lists of tips for effective HACCP system implementation into the food industry.
- 8 Lists of common deviations and failures when implementing a HACCP system.
- 37 Links, resources and supplementary information.

## INSTRUCTORS

**Tania Molleda**  
**Silvia Saldaña**

## DURATION

- 16 hours\*
- 45 days to complete\*\*

\* Time projected for the study of all the contents, multimedia resources, complementary information, exercises, activities and the approval of competency assessments.

\*\* Time limit to finish course.

**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

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 **TOLL FREE NUMBER**  
800 277 6242

 [info@globalstd.com](mailto:info@globalstd.com)

[online.globalstd.com](http://online.globalstd.com)

