

Service Contract 2010 96 12

**“Modules for eLearning training courses under the programme Better Training
for Safer Food”**

Course title:
**Principle of Hazard Analysis and
Critical Control Point audits (HACCP)**

Course learning objectives

The course will allow participants to improve their knowledge and practical skills on:

- EU legislation and relevant international standards
- Background and principles of HACCP
- HACCP methodology, development of HACCP plans and document management
- Implementation and validation of HACCP plans
- Audit principles and management, to verify implementation of HACCP systems and compliance with food and feed requirements

Content index

Pre-test

General Welcome

EU legislation and relevant international standards

Background and principles of HACCP

HACCP methodology, development of HACCP plans and document management

Implementation and validation of HACCP plans

Audit principles and management, to verify implementation of HACCP systems and compliance with food and feed requirements

Final Test

BTSF participant Satisfaction Questionnaire

Duration

The estimated duration of this eLearning module is circa 8 hours.

Please note that the effective duration of the learning process is influenced by some different factors:

- the initial background in this field
- the study method
- the attention dedicated to more readings such as in depth contents, useful links, etc.

Participants

Eligible beneficiaries are National Authority staff dealing with HACCP in EU Member States, as well as in Non-EU Countries