



activity:

Training course in ainia- technological centre, Valencia (Spain)

title:

“Hazard Analysis Critical Control Point” (HACCP). A practical approach

date:

12th to 16th of December, 2005

introduction:

Hazard analysis Critical Control Point system (HACCP), is a proven and universal system which gives confidence that food safety is being effectively managed.

HACCP is implanted in a great number of food companies indistinctly of the size and complexity of the same ones and in a great number of countries, is a legal requirement.

A good implantation of the system following the methodology proposed in the Codex Alimentarius, it reduces the risk of making and commercializing unsafe product.

objectives:

The main goal of this action is inside the goal 3 performance of training program of the staff and trainers of EFSIC in Spain and extension activities in Egypt, and it has as objective the training of EFSIC trainers in a practical approach of Hazard Analysis Critical Control Point systems (HACCP).

So this action is transferring to Egyptians personnel the practical and theoretical knowledge about the HACCP systems, which are his principles, and how implanting the system in food companies.

As a result of this action, the EFSIC ´s technicians will be able to develop by themselves training or educational actions for the Egyptians technical personnel of food companies, in order to explain them the concepts, principles and way of taking to end the development of a system HACCPP in the food industry.



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HACCP TRAINING SCHEDULE PLANNED	Monday			Tuesday			Wednesday			Thursday			Friday	
	12 th December			13 th December			14 th December			15 th December			16 th December	
	9:30/ 11:00	11:30/ 14:00	15:00/ 17:00	9:30/ 11:00	11:30/ 14:00	15:00/ 17:00	9:30/ 11:00	11:30/ 14:00	15:00/ 17:00	9:30/ 11:00	11:30/ 14:00	15:00/ 17:00	9:30/ 11:00	11:30/ 13:30
Topics														
1. Introduction to the training course														
2. Objectives														
3. Materials structure														
4. How to train in HACCP														
5. HACCP team and product description														
6. Constructing a Process Flow Diagram														
7. Hazard Analysis														
8. CCPs determination														
9. Determining critical limits														
10. Establishment of a monitoring system for each CCP														
11. Corrective actions														
12. Verification procedures														
13. Documents and records keeping														
Evaluation														
14. Training course evaluation methodology														
15. Final evaluation of HACCP														
16. Closing														
Practical exercise														
Nº: 1														
Nº: 2,3,4														
Nº: 5														
Practical Demonstrations														
1. Visit to Company 1														
2. Visit to Company 2														

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 Trainers: Rafael Soro, Quality and Environmental Department (ainia)
 Technical personnel of Food Company 1
 Technical personnel of Food Company 2
 Technical personnel of ainia laboratories