COURSE OVERVIEW HE0727

Certified HACCP Professional (CHP)
Food Hygiene & Food Safety Management

Course Title

Certified HACCP Professional (CHP):
Food Hygiene & Food Safety Management

Course Date/Venue

April 13-17, 2025/TBA Meeting Room, Taksim Square Hotel, Istanbul, Turkey

Course Reference

HE0727

Course Duration/Credits

Five days/3.0 CEUs/30 PDHs

Course Description

This practical and highly-interactive course includes real-life case studies and exercises where participants will be engaged in a series of interactive small groups and class workshops.

Food hygiene issues have become so complex that traditional attention to cleanliness and maintenance is not enough. The general principles of food hygiene follow the food chain from primary production through to the consumer, highlighting the key hygiene controls at each stage. The Hazard Analysis and Critical Control Point (HACCP), is an effective tool to enhance food safety management, thoroughly looks at food preparation to identify the root cause of potential problems and to establish corrective or control measures. HACCP system is a preventative food safety management system that can be applied throughout the food supply chain from primary production to the consumer.

HACCP is internationally recognized as the most effective way to manage safe food, providing a structure for objective assessment of what can go wrong and requiring controls to be put in place to prevent problems. In its simplest form, HACCP is an assessment of all the chemical, physical and biological hazards which may contaminate food and cause illness or injury when the food is consumed. When these hazards are identified, appropriate steps must then be taken to eliminate the hazard where possible or reduce the risk (illness or injury) to a safe and acceptable level. The system also requires certain records to be kept as proof that food safety is being managed.

This course is designed to provide a broad understanding of the principles of food hygiene and HACCP systems and how to make the best use of them in terms of food handling. It will equip participants with the ability to develop, implement, and manage effective food safety management system. The course will teach the participants every aspect of food hygiene, HACCP, and sanitation from purchasing and receiving food to properly washing the dishes. The course will cover hazards to food safety; the factors affecting food-borne illness; food safety regulations; food purchasing, receiving and storage; food preparing, holding, serving and reheating; HACCP principles and procedures; and facility plan.

Course Objectives

Upon successful completion of this course, each participant will be:-

- Get certified as a "*Certified HACCP Professional*"
- Discuss international regulations related to food hygiene and food safety management
- Explain and recognize the relationship between HACCP and food safety, by identifying the benefits of implementing an HACCP system
- Recognize the importance and nature of Good Manufacturing Practices and SOPs
- Evaluate and create an HACCP plan
- Recognize regulatory issues impacting the implementation of HACCP systems

Who Should Attend

This course is intended for Food & Beverage (F&B) managers, executives, inspectors, supervisors, analysts, chemists or food handlers who have the responsibility to implement, maintain and monitor good food hygiene procedure. Further, the course is suitable for camp-bosses, catering and laboratory staff.

Course Fee

US$ 6,000 per Delegate + **VAT**. This rate includes Participants Pack (Folder, Manual, Hand-outs, etc.), buffet lunch, coffee/tea on arrival, morning & afternoon of each day.

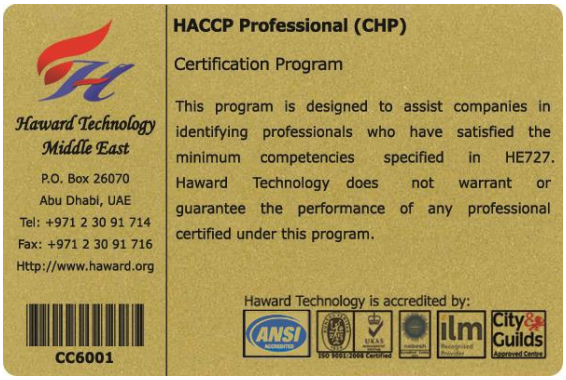
Course Certificate(s)

(1) Internationally recognized Wall Competency Certificates and Plastic Wallet Card Certificates will be issued to participants who completed a minimum of 80% of the total tuition hours and successfully passed the exam at the end of the course. Successful candidate will be certified as a "*Certified HACCP Professional (CHP)*". Certificates are valid for 5 years.

Recertification is FOC for a Lifetime.

Sample of Certificates

The following are samples of the certificates that will be awarded to course participants:-



(2) Official Transcript of Records will be provided to the successful delegates with the equivalent number of ANSI/IACET accredited Continuing Education Units (CEUs) earned during the course.

* Haward Technology * CEUs * Haward Technology * CEUs * Haward Technology * CEUs * Haward Technology *

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Haward Technology Middle East

Continuing Professional Development (HTME-CPD)

CEU Official Transcript of Records

TOR Issuance Date: 16-Nov-17

HTME No. PAR21938

Participant Name: Majed Al Murky

Program Ref.	Program Title	Program Date	No. of Contact Hours	CEU's
HE727	Certified HACCP Professional (CHP): Food Hygiene & Food Safety Management	November 12-16, 2017	30	3.0

Total No. of CEU's Earned as of TOR Issuance Date **3.0**

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Maricel De Guzman
Academic Director

Haward Technology has been approved as an Authorized Provider by the International Association for Continuing Education and Training (IACET), 1760 Old Meadow Road, Suite 500, McLean, VA 22102, USA. In obtaining this approval, Haward Technology has demonstrated that it complies with the ANSI/IACET 1-2013 Standard which is widely recognized as the standard of good practice internationally. As a result of their Authorized Provider membership status, Haward Technology is authorized to offer IACET CEUs for programs that qualify under the ANSI/IACET 1-2013 Standard.

Haward Technology's courses meet the professional certification and continuing education requirements for participants seeking Continuing Education Units (CEUs) in accordance with the rules & regulations of the International Association for Continuing Education & Training (IACET). IACET is an international authority that evaluates programs according to strict, research-based criteria and guidelines. The CEU is an internationally accepted uniform unit of measurement in qualified courses of continuing education.

Haward Technology is accredited by

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Certificate Accreditations

Certificates are accredited by the following international accreditation organizations: -

- The International Accreditors for Continuing Education and Training (IACET - USA)

  Haward Technology is an Authorized Training Provider by the International Accreditors for Continuing Education and Training (IACET), 2201 Cooperative Way, Suite 600, Herndon, VA 20171, USA. In obtaining this authority, Haward Technology has demonstrated that it complies with the **ANSI/IACET 2018-1 Standard** which is widely recognized as the standard of good practice internationally. As a result of our Authorized Provider membership status, Haward Technology is authorized to offer IACET CEUs for its programs that qualify under the **ANSI/IACET 2018-1 Standard**.

  Haward Technology's courses meet the professional certification and continuing education requirements for participants seeking **Continuing Education Units** (CEUs) in accordance with the rules & regulations of the International Accreditors for Continuing Education & Training (IACET). IACET is an international authority that evaluates programs according to strict, research-based criteria and guidelines. The CEU is an internationally accepted uniform unit of measurement in qualified courses of continuing education.

  Haward Technology Middle East will award **3.0 CEUs** (Continuing Education Units) or **30 PDHs** (Professional Development Hours) for participants who completed the total tuition hours of this program. One CEU is equivalent to ten Professional Development Hours (PDHs) or ten contact hours of the participation in and completion of Haward Technology programs. A permanent record of a participant's involvement and awarding of CEU will be maintained by Haward Technology. Haward Technology will provide a copy of the participant's CEU and PDH Transcript of Records upon request.

- British Accreditation Council (BAC)

  Haward Technology is accredited by the **British Accreditation Council** for **Independent Further and Higher Education** as an **International Centre**. BAC is the British accrediting body responsible for setting standards within independent further and higher education sector in the UK and overseas. As a BAC-accredited international centre, Haward Technology meets all of the international higher education criteria and standards set by BAC.

Accommodation

Accommodation is not included in the course fees. However, any accommodation required can be arranged at the time of booking.

Course Instructor(s)

This course will be conducted by the following instructor(s). However, we have the right to change the course instructor(s) prior to the course date and inform participants accordingly:

Mr. Douglas Robinson is currently the **President** of **DSR Consulting**. He is a **Facilitator** and **Consultant** of **Food & Beverage** with over **35 years** of experience in industry. His wide experience and expertise cover **Food and Safety Management**, **Hazard Analysis of Critical Control Points** (**HACCP**), **Food Hygiene**, **Food Sampling**, **Food Risk Analysis** Quality Management, ISO Standards, **Microbiology** and **Food & Pharmaceutical** Technology. He is a **Registered Assessor of Food & Beverage** and Quality Management.

Mr. Robinson facilitated in-house skills development programmes in a lot of companies worldwide and has extensive consulting experience in both public and private sectors with knowledge assessments and practical workplace assessments on **food & beverage**, **HACCP**, **microbiology**, **Food & Pharmaceutical** technology, **food safety** and quality, manufacturing principles, systems, production and project management.

During his long career life, Mr. Robinson worked for many International companies such as **Tiger Foods Brands**, **National Foods**, **Premier Foods**, **Unilever**, **Nestle's**, **SAB Miller**, **Mondi Manufacturing**, **Mondi Forests**, **Masonite Africa**, **Frame** etc.

Mr. Robinson has a **Master** degree in **Business Administration** (**MBA**) from the **University of Durban-Westville**, a **Bachelor** degree with **Honors** in **Business Management** and **Administration** and **Diplomas** in **Medical Technology**, **Marketing Management**, **Business Management** and **Project Management** from the **University of Rhodesia** and from the **Damelin Management School** respectively. Further, he is a **Certified Instructor/Trainer**, a **Certified Trainer/Assessor** by the **Institute of Leadership & Management** (**ILM**), an active member of international professional affiliations and delivered innumerable trainings, courses, workshops and seminars globally.

Training Methodology

All our Courses are including **Hands-on Practical Sessions** using equipment, State-of-the-Art Simulators, Drawings, Case Studies, Videos and Exercises. The courses include the following training methodologies as a percentage of the total tuition hours:-

30% Lectures
20% Practical Workshops & Work Presentations
30% Hands-on Practical Exercises & Case Studies
20% Simulators (Hardware & Software) & Videos

In an unlikely event, the course instructor may modify the above training methodology before or during the course for technical reasons.

Course Program

The following program is planned for this course. However, the course instructor(s) may modify this program before or during the course for technical reasons with no prior notice to participants. Nevertheless, the course objectives will always be met:

Day 1: ***Sunday, 13th of April 2025***

0730 – 0800	*Registration & Coffee*
0800 – 0815	*Welcome & Introduction*
0815 – 0830	***PRE-TEST***
0830 – 0930	***Food Safety*** *Food Poisoning ● Food Poisoning can Occur Anywhere ● Objective of Food Safety ● Food Safety – From Farm to Fork ● Food Safety Culture ● Food Safety ● Relationship Between HACCP & Food Safety ● Development of HACCP ● Food Safety in Space ● Food that is Out of this World ● Benefits of Implementing HACCP ● HACCP for Food Manufacturers ● HACCP for Food Service Organisations ● Food Service Operations ● Applying HACCP in Food Manufacturing & Food Service ● HACCP Principles*
0930 – 0945	*Break*
0945 – 1100	***Food Safety (cont'd)*** *Systems Theory & Systems Thinking ● Definition of a System (1) ● Elements of a System ● Basic Systems Model ● Systems View of an Organisation ● Basic Input-Process-Output Model ● Definition of a System (2) ● Definition of a Process ● Definition of an Activity ● Example of an Activity ● Tasks ● HACCP Food Safety System ● Risk Model ● Definitions – OHS ● Risk From Food Poisoning ● Group Exercise*
1100 – 1230	***HACCP in Food Manufacturing Practices*** *Example of HACCP in Food Manufacturing*
1230 – 1245	*Break*
1245 – 1420	***HACCP in Food Manufacturing Practices (cont'd)*** *Example of HACCP in Food Service*
1420 – 1430	***Recap*** *Using this Course Overview, the Instructor(s) will Brief Participants about the Topics that were Discussed Today and Advise Them of the Topics to be Discussed Tomorrow*
1430	*Lunch & End of Day One*

Day 2: ***Monday, 14th of April 2025***

0730 – 0900	***Identify & Control Hazards*** *What are Food Safety Hazards? ● Food Safety Hazards ● Examples of Food Safety Hazards ● Bacteria ● Parasites ● Viruses ● Moulds ● Examples of Hazards ● Physical Objects ● Examples of Hazards ● Foodborne Risk Factors ● Food Safety – Active Managerial Control ● Distribution of Microorganisms in Food & Water ● Microorganism ● Salmonella ● Distribution of Microorganisms ● Homogenous & Heterogeneous ● Heterogeneous ● Possible Distribution of a Contaminant ● Distribution of Microorganisms ● Six Main Mechanisms ● Six Mechanisms ● Contamination ● Sources of Contamination ● Street Butcher in Lagos Nigeria ● Microbial Growth*
0900 – 0915	*Break*

0915 – 1100	***Identify & Control Hazards (cont'd)*** *Microbial Growth Cycle ● Bacteria Grow Exponentially ● Microbial Growth – Exponential ● Microbial Growth – Vegetative & Spores ● Microbial Growth ● Staphylococcus Aureusaphylococcus Aureus ● Microbial Growth ● Microbial Growth – Product Thawing ● Microbial Death ● Microbial Death – Lack of Nutrients ● Microbial Death ● Microbial Death – Uneven Heating – Effect of Cold Spot in Food Product ● Hamburger Patty – Food Safety Hazard ● Joining ● Joining – Rearrangement of Microorganisms in a Food Product ● Mixing ● Mixing – Rearrangement of Microorganisms in a Food Product ● Mixing – Effect of Product Consistency ● Fractionation ● Fractionation – Slicing Chicken – High Hazard Food ● Fractionation – Milk Powder Packing ● Fractionation – Removing Contamination ● Combining Two or More Mechanisms ● Group Exercise*
1100 – 1230	***Principles of HACCP*** *The Seven HACCP Principles - Perform a Hazard Analysis, Decide on the Critical Control Points, Determine the Critical Limits, Establish Procedures to Monitor Critical Limits, Establish Corrective Actions, Establish Verification Procedures, Establish Record Keeping System*
1230 – 1245	*Break*
1245 – 1420	***Principles of HACCP (cont'd)*** *HACCP Project – Ten Steps ● Group Exercise*
1420 – 1430	***Recap*** *Using this Course Overview, the Instructor(s) will Brief Participants about the Topics that were Discussed Today and Advise Them of the Topics to be Discussed Tomorrow*
1430	*Lunch & End of Day Two*

Day 3: ***Tuesday, 15th of April 2025***

0730 – 0900	***The Process Approach to HACCP*** *Applying HACCP to Food Service ● The Process Approach to HACCP ● What is the Flow of Food? ● Three Common Preparation Processes ● Temperature Danger Zone ● Process Flow 1 ● Process Flow 1: No Cook Step ● Process Flow 1: Active Managerial Control*
0900 – 0915	*Break*
0915 – 1100	***The Process Approach to HACCP (cont'd)*** *Process Flow 2 ● Process Flow 2: Same Day Service ● Process Flow 2: Active Managerial Control ● Process Flow 3 ● Process Flow 3: Complex Food ● Process Flow 3: Active Managerial Control ● Learning Point ● Group Exercise*
1100 – 1230	***Implementing HACCP*** *HACCP Food Safety System ● HACCP Food Safety System – Facilities ● Facilities ● Handwashing Facilities ● HACCP – Food Safety - Staff Training ● Pre-Requisite Programs ● Pre-Requisite Programs – Examples ● Personal Hygiene – Handwashing ● Pre-Requisite Programs – Examples*
1230 – 1245	*Break*

1245 – 1420	***Implementing HACCP (cont'd)*** *Standard Operating Procedures (SOP) ● Pre-Requisite Programs ● PRP's to Control Contamination ● Examples of Pests ● Hair Restraints ● PRP's to Control Bacterial Growth ● PRP's to Maintain Equipment ● Pre-Requisite Programs Can be Used for Control ● Group Exercise*
1420 – 1430	***Recap*** *Using this Course Overview, the Instructor(s) will Brief Participants about the Topics that were Discussed Today and Advise Them of the Topics to be Discussed Tomorrow*
1430	*Lunch & End of Day Three*

Day 4: Wednesday, 16th of April 2025

0730 – 0900	***Ten Steps to Implementing & Maintaining HACCP*** *Implementing HACCP – Management Support ● Assemble the Food Safety Team ● Develop Pre-Requisite Programs ● Group Menu Items ● Conduct Hazard Analysis ● Look for Biological Hazards ● Look for Chemical Hazards ● Look for Physical Hazards ● Key Questions to Ask*
0900 – 0915	*Break*
0915 – 1100	***Ten Steps to Implementing & Maintaining HACCP (cont'd)*** *Identify Critical Control Points ● Identify Critical Control Limits ● Example of CCP with CCL ● Establish Monitoring Procedures ● Monitoring & Control ● Monitoring & Control Cycle ● Develop Corrective Actions ● Key Questions for Corrective Action ● Corrective Action*
1100 – 1230	***Ten Steps to Implementing & Maintaining HACCP (cont'd)*** *Verify the System is Working ● Verification Activities ● Verification Activities ● Verification – Examples ● Keep Records ● Keep Records – 5 Types ● Final Step – Validate Your System ● Items to be Validated ● Purpose of Validation ● Group Exercises – Implementing HACCP ● Case Study*
1230 – 1245	*Break*
1245 – 1420	***Ten Steps to Implementing & Maintaining HACCP (cont'd)*** *HACCP Plan ● Sample HACCP Tables ● Process #1: Process Steps ● Process #2: Preparation for Same Day ● Process #2: Process Steps ● Process # 3: Complex Food Preparation ● Process # 3: Process Steps*
1420 – 1430	***Recap***
1430	*Lunch & End of Day Four*

Day 5: Thursday, 17th of April 2025

0730 – 0930	***Regulatory Issues Impacting the Implementation of HACCP Systems*** *12 Key Regulatory Issues*
0930 – 0945	*Break*
0945 – 1230	***Regulatory Issues Impacting the Implementation of HACCP Systems (cont'd)*** *FSIS – Food Safety & Inspection Service*
1230 – 1245	*Break*
1245 – 1300	***Regulatory Issues Impacting the Implementation of HACCP Systems (cont'd)*** *FDA – Food & Drug Administration*
1300 – 1315	***Course Conclusion***
1315 – 1415	***COMPETENCY EXAM***
1415 – 1430	*Presentation of Course Certificates*
1430	*Lunch & End of Course*

Practical Sessions

This practical and highly-interactive course includes real-life case studies and exercises:-

Course Coordinator

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