SQT

TRAINING THAT DEVELOPS *REAL* CAPABILITY











HACCP Refresher

FS032

HACCP Refresher

Food businesses are now required by law to have formal systems in place for managing Food Safety. The system advised in Law is the HACCP system (Hazard Analysis Critical Control Point). With increased legal (178/2002, 852/2004) and customer requirements (BRC) people working in the food sector need to carefully consider the need for information and training in this area. With the re-issue of the International Food Safety Standard, (FSSC) this need has never been greater.

This training course has been specifically designed for those working in the food sector who have identified the need to apply the HACCP System of Food Safety Control to their particular business. **The course will cater for the needs of those delegates who are already trained in HACCP but require a refresher or update on HACCP as a result of changes or proposed changes to food safety legislation or standards.**

A HACCP System is defined by the U.S. Food & Drugs Administration, (FDA), as 'The firm's HACCP related activities including HACCP training, Prerequisite Program and HACCP Plan.' This model of a HACCP system has effectively been updated by ISO 22000 with the introduction of the concept of operational prerequisites. The European Commission Notice (2016/c 278/01) on the implementation of Food Safety Management Systems has also introduced the concepts of prevention and preparedness which continues the evaluation of HACCP.

This training course will lead delegates through this HACCP System Model explaining the specific requirements. Relevant Irish Standards and International Food Safety Standards ISO 22000/BRC/IFS will be used to construct a practical and workable system that is technically correct, focused on the product and practical to implement at all levels of the organization. Food Safety Culture will also be explored in the context of the new BRC requirements and ISO 22000:2018.

Duration & Price

Duration: 1 day
Public Virtual Training: £375
Delivery mode: This programme is available In-Company, and via Public Virtual Training

Dates & Locations

Date	Venue	
26 Nov 2026	Virtual	Book Date
27 Jan 2027	Virtual	Book Date
02 Mar 2027	Virtual	Book Date

In-Company Training

Please contact us for more information on our In-Company training options

What's covered?

- Course Introduction
- Food Safety Culture
- Department Roles & Responsibilities
- Food Safety Legislation
- Codes of Practice – Irish Standards IS340 – Catering, IS 341 – Retail/Wholesale
- International Food Safety Standard, FSSC, BRC
- Key Definitions / Terminology
- Food Safety Model
- Prerequisite Program (15 PRPs)
- 7 HACCP Principles
- 12 Codex Steps
- History / Benefits of HACCP
- Risk Assessment Methods
- Probability Vs Severity
- Risk Reduction
- Residual Risk
- Risk Visualisation

Who should participate?

- General management who wish to refresh their knowledge of Food Safety issues
- Quality Assurance / Technical Personnel who have specific responsibilities for Food Safety
- Catering Managers / Chefs who manage the Food Safety System
- Retail fresh food managers
- Engineering/Maintenance Personnel
- Food Safety Auditors who wish to update their knowledge
- Food Safety Regulators

Note: The course will cater for the needs of those delegates who are already trained in HACCP but require a refresher or update on HACCP as a result of changes or proposed changes to food safety legislation or standards.

What will I learn?

Participants achieve the following learning outcomes from the programme;

- Be familiar with the stages and common terms involved in HACCP
- Appreciate the EU Food Safety Legal Requirements
- Be able to co-ordinate the work of a HACCP team
- Develop a pre-requisite program
- Be able to undertake a HACCP study and develop a HACCP plan based on risk assessment
- Implement a HACCP plan and verify its effects

How do we train and support you?

In-House Courses

For In-House courses, the Tutor will contact the Course Organiser in advance to discuss the programme in more detail in order to tailor it specifically to the organisation.

Course Manual

Delegates will receive a very comprehensive course manual.

Tutors



Brian Robinson
View Profile



Denis Kiely
View Profile



Edel Jones
View Profile



Joan Brien
View Profile



Tom Keane
View Profile

What Our Learners Say

We believe in excellence through transparency and continuous improvement. That's why we invite all our delegates to share their experiences on CourseCheck.com, an independent platform dedicated to genuine, unfiltered feedback. Learner insights help us not only to enhance our training programmes but also empower potential learners to make informed decisions. Click on the link below to read firsthand experiences and testimonials from past learners.



Click Here

SQT TRAINING THAT DEVELOPS *REAL* CAPABILITY

SQT provide a unique combination of high quality, accredited, practical training delivered by leading industry experts and supported by the most up to date learning technology and tools

LEAN SIX SIGMA, PROCESS & PROJECT MANAGEMENT

- Lean Six Sigma
- Join our Lean Six Sigma Network
- Continual Process Improvement
- Project & Programme Management

COMPLIANCE, STANDARDS & AUDITING

- Quality
- Environment & Energy Management
- Health & Safety
- Food Safety
- Life Sciences
- Laboratory
- Integrated Management Systems

LEADERSHIP & PERSONAL DEVELOPMENT

- Leadership & Personal Development
- Train the Trainer

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