

## **Memorandum of understanding**


**This is to certify that “Truesafe Solutions” has been associating with Food technology department of “Christ college” for their regular HACCP Level 3 (HABC, UK) Training from 2017 onwards. In 2017 the training programme was conducted by Yushmakam/Advanssure Technical Solutions and then onwards by Truesafe Solutions through the same approved tutor.**

### **The topics Covered in this training programme are:**

- Understand the importance of HACCP based food safety management procedures.
- Understand the preliminary processes for HACCP based procedures.
- Understand how to develop HACCP based food safety management procedures.
- Understand how to implement HACCP based food safety management procedures.
- Understand how to evaluate HACCP based procedures.
- Use process flow diagrams in the development of HACCP based food safety management procedures.
- Identify hazards and risks in the production process.
- Use process flow diagrams in the development of HACCP based food safety management procedures.

After this training programme students are awarded Highfield Awarding Body for Compliance (HABC)'s Level 3 HACCP Certificates.

For Truesafe Solutions



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