

CERTIFICATE COURSE IN HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (LEVEL-3)

SYLLABUS

DEPARTMENT: DEPARTMENT OF FOOD TECHNOLOGY

NAME OF COURSE: CERTIFICATE COURSE IN HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (LEVEL-3)

COURSE CODE: CVAC015

TOTAL HOURS: 30

COURSE OUTLINE

- Outline the need for HACCP based food safety management procedures. Summarise legislation relating to HACCP.
- Outline the pre-requisites for HACCP
- -Identify hazards and risks in the production process . Determine critical control points. Establish critical limits.
- -Understand how to develop HACCP based food safety management procedures

COURSE MODULES

1.The importance of HACCP based food safety management procedures. 2.Legislation relating to HACCP:

How HACCP legislation is enforced and the potential consequences of noncompliance.

3.The preliminary processes for HACCP.

4. How to develop HACCP based food safety -Critical control points. Hazards and risks in the production process. 5.Microbiological, chemical, physical and allergenic hazards.

6.Monitoring procedures at critical control points. 7.Documentation and record keeping procedures.