SQT

TRAINING THAT DEVELOPS *REAL* CAPABILITY











HACCP Implementation and Verification - QQI Level 5

FS022

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Food businesses are required by law to have formal systems in place for managing Food Safety. The system advocated in Law is the HACCP system (Hazard Analysis Critical Control Point, Article 5, 852/2004).

With increased legal (Regulation (EC) No. 178/2002) 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, ISO 22000 2018 and the ISO22002 Prerequisite standard, this need has never been greater.

This training course has been 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.

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 Food Safety Modernization Act (FSMA) has now introduced the idea of Risk based Preventive Controls (PCs)) therefore Food Safety Team Members need to be competent and confident with this concept when communicating with customers and third party Auditors.

This training course will lead delegates through this HACCP System Model explaining the specific requirements. Relevant Irish Standards (IS340, IS341), the British Retail Consortium (BRC) Standards and the International Food Safety Standard ISO 22000 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 organisation.

Duration & Price

Duration: 2 days
Public Virtual Training: €580 + €170 fees
Delivery mode: This programme is available In-Company, and via Public Virtual Training

Dates & Locations

Date	Venue	
08 - 09 Dec 2026	Virtual	Book Date
12 - 13 Jan 2027	Virtual	Book Date
16 - 17 Feb 2027	Virtual	Book Date
09 - 10 Mar 2027	Virtual	Book Date

In-Company Training

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

What's covered?

Day One

- Tutor/Delegate Introduction
- Causes of Food Poisoning
- Legislation:
  178/2002, 852/2004
  Commission Notice 2016/C 278/01
- Code of Practice:
  Irish Standard IS 340 / IS 341
  International Standard ISO 22000 (FSSC)
  BRC Global Food Safety Standard
- Key Definitions
- Management Commitment
- Pre-requisite Program (G.M.P.)
- History/Benefit of HACCP
- HACCP Plan Development
- Twelve Steps covering 7 Codex Principles

Day Two

- Principle 1 - Identify Hazards
  - Risk Assessment
- Principle 2 – Identify Critical Control Points
- Principle 3 – Establish Critical Limits & Validate
- Principle 4 – Establish Monitoring System
- Principle 5 – Establish Corrective Action Procedure
- Principle 6 – Establish Documentation
- Work instructions
- Checksheets
- Principle 7 – Establish Verification Procedure / Review
- Note: Principle 1-7 are conducted via Workshops
- Course Review / Evaluation

Please bring copies of the relevant food safety standards that you use in your business e.g. BRC standards, ISO 22002.

Who should participate?

- General management who wish to acquire a broad knowledge of Food Safety issues
- Quality Assurance/Technical, Production Personnel and Maintenance/Engineering who have specific responsibilities for Food Safety as part of a HACCP Team
- Catering Managers/Chefs who supervise food handlers
- Retail Fresh Food Managers
- Engineering/Maintenance Personnel
- Regulatory Personnel
- Supply Chain Personnel
- Human Resources

Delegates need to have some experience in the food industry in one of the functions listed above. This experience will provide the necessary knowledge and competency to participate in the decision making as part of a HACCP Team.

The skills required by FSAI's Guide to Food Safety Training (Levels 1 and 2) should also have been achieved.

What will I learn?

Participants achieve the following learning outcomes from the programme;

- Understand the legal requirements of the Hygiene Packages (852/2004, 178/2002)
- Be familiar with the Irish and International Standards specific to their sector
- Understand the elements and importance of an effective prerequisite program
- Understand the Seven Principles and common terms involved in HACCP
- Be familiar with Hazard Analysis and Risk Assessment Techniques
- Participate in a HACCP team, co-ordinate the work of a HACCP team
- Develop and Implement a HACCP plan and verify its effectiveness

What are the entry requirements?

Applicants are expected to have a standard of knowledge, skill and competence equivalent to NFQ Level 4 (broadly comparable to Junior Cycle, formerly Junior Certificate), demonstrated through formal qualifications or relevant life and/or work experience.

All applicants must demonstrate a **high level of competence in English**. International applicants whose first language is not English must provide evidence of competence **greater than or equal to B2+ on the CEFR**.

How will I be assessed?

Those delegates wishing to pursue QQI certification will be required to:

- Project – Essay Style Questions (worth 40% of overall assessment)
- Undertake a Project. The project brief will be given to the delegates at the end of the course and must be submitted to SQT within three weeks following course completion (worth 60% of overall assessment)

The grading of the QQI award is as follows:

Pass 50-64%
Merit 65-79%
Distinction 80-100%

Delegates must pass both sections.

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.

Programme accreditation

This course is QQI accredited at Level 5 on the National Framework of Qualifications. The course meets the requirements of QQI Specific Purpose Specification 5S20009, a QQI Special Purpose Award. Delegates who successfully complete the course and pass all parts of the assessment will receive a QQI 'Implementing Food Safety Management Systems' certificate - 5 FET Credits

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

QQI AWARD | IEMA APPROVED | CompEx Part of the JTL Group | FSPCA FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE | CQI IRCA APPROVED TRAINING PARTNER | Chartered Institute of Environmental Health

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