SQT

TRAINING THAT DEVELOPS *REAL* CAPABILITY











HACCP Introduction

FS037

HACCP Introduction

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.

This training course has been specifically designed for those working in the food industry who need to understand HACCP at a basic level so that all the hazards that could cause food poisoning or harm are under control.

Fundamental to HACCP working effectively is that staff initially have an understanding of basic food hygiene and then how this knowledge can be used to construct a HACCP or Food Safety System that is practical, effective and legally compliant. This training course will lead delegates through the fundamentals of food hygiene and safety, the seven HACCP Principles, pre-requisite programme and the basics of food safety regulation so that they can commence the development of their own system or help implement a system that is already in place.

Duration & Price

Duration: 1 day
Public Virtual Training: €425
Delivery mode: This programme is available In-Company, and via Public Virtual Training

Dates & Locations

Date	Venue	
03 Feb 2027	Virtual	Book Date
27 Apr 2027	Virtual	Book Date

In-Company Training

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

What's covered?

- Course Introduction
- Tutor & Delegate Introduction
- Basic Food Hygiene
- Causes of Food Poisoning
- Introduction to Food Safety Legislation
- Food Safety Model
- Pre-requisite programme
- 7 HACCP Principles
- 12 Codex Steps
- Course Review

Who should participate?

- General management who wish to acquire a basic knowledge of HACCP
- Quality / Production / Maintenance staff who require an introduction to HACCP
- Catering / Retail personnel who supervise food handlers
- Human Resources personnel with the responsibility to plan and manage staff training needs

What will I learn?

Participants achieve the following learning outcomes from the programme;

- Understand the basics of food hygiene
- Understand the causes of food poisoning
- Understand the purpose of Food Law
- Be familiar with Pre-Requisites and the Food Safety Model
- Be familiar with the steps and principles of a HACCP System
- Understand how to implement HACCP

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



Carmel Bracken
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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