



ENNAR *Business Consultants*
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Highfield
awarding body for compliance

Approved HABC Centre

HACCP Level 2 Training



HACCP



HACCP Level 2 Training

On

12th & 13th January 2013

At

Calicut.

B#6, Suffis Arcade, Ootukuzhi JN.

Thiruvananthapuram - 695001 Phones: 7736066651, 52, 54.

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ENNAR Business Consultants is a consultancy firm engaged in providing consultancy in ISO standards like Quality Management System (ISO 9001:2008), Food Safety Management System (ISO 22000:2005), Environmental Management Systems (ISO 14001), BRC and Organic consultancy.

We offer training programmes in Food safety, Food hygiene & HACCP.

Highfield Awarding Body for Compliance, (HABC) UK is the fastest growing Awarding Body recognised by regulatory authorities like Ofqual, DCELLS, CCEA and SQA to award accredited Food Safety and HACCP trainings and the certificates awarded by **HABC** are well accepted globally.

For more details visit www.highfieldabc.com and www.highfieldabc.ae

ENNAR Business Consultants is a **HABC, UK** approved centre in India.
(Centre Number 11090)

HACCP Level 2

Course syllabus

Preliminary part - Food Safety

1. Introduction to Food Safety
2. Microbiology
3. (Multiplication And Survival Hazards)
4. Contamination Hazards and Controls
5. Food Poisoning and its Control
6. HACCP from Delivery to Distribution
7. Food Handlers and Personal Hygiene
8. Food Premises and Equipment
9. Food Pests and Control
10. Cleaning and Disinfection
11. Food Safety Enforcement

Main part - HACCP

1. Principles of HACCP
2. Food Safety Management
3. Implementation of HACCP
4. Hazards and Controls
5. Critical Control Points, Critical Limits and Target Levels
6. Monitoring
7. Corrective Actions
8. Verification
9. HACCP Documentation



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Target Group:

The Level 2 Award in HACCP for Food Manufacturing is aimed at caterers and other food handlers. The course is intended for candidates already working in food manufacturing units and those who are planning to start food enterprise or for those seeking employment in food industry.

The course will be especially useful for those involved in maintaining HACCP in a manufacturing environment, and for those who are or will be part of a HACCP team.

Persons completing this course will have knowledge and understanding of the concept and benefits of HACCP and will enable him/her to contribute to implementing a food safety management system based on HACCP principles.

Course Duration: 2 days

Examination: There will be an examination of multiple choice questions of 1 hour set and marked by HABC for each course.

Certificate: Certificate of HABC, UK will be awarded to those who clear the exam.

For more details and registration please contact in **7736066652** or email us at ennarbiztvm@gmail.com

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