MERCURY

HACCP Food Safety Control Management System Training Course

6 – 10 June 2027
Cairo (Egypt)



Dubai - UAE: +971 4 450 5697
Istanbul - Türkiye: +90 539 599 1206
Amman - Jordan: +962 79 712 3347

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Ref: 7036_292373 **Date:** 6 – 10 June 2027 **Location:** Cairo (Egypt) **Fees:** 3500 Euro

Introduction

Food Safety is one of the challenges that the food industry faces. Striving to prevent food safety problems during the day-to-day operation of the establishment is essential. Preventing dangers is always better than having to react to the consequences.

Employees involved in developing and implementing the food safety program must also receive the foundational HACCP and food safety training to develop and implement a program that aligns with the company's goal. The participants of this HACCP food safety training course will learn the critical factors of food safety.

Participants in the HACCP food safety management system course will learn how to prevent foodborne illnesses by using essential good hygiene practices, maintaining hygienic premises and equipment, using Hazard Analysis & Critical Control Points HACCP, and audits to mitigate risk effectively.

What is HACCP Training?

What is HACCP training, and why is it crucial for those in the food industry? This section explores the value of understanding the HACCP principles and the benefits of obtaining a basic HACCP certification.

By attending this HACCP training for food manufacturers and other food handlers, participants ensure their proficiency in managing food safety risks and maintaining high safety standards within respective food operations.

HACCP Training for Employees

A crucial component of this curriculum involves HACCP training for employees. Participants in the HACCP food safety management system course will engage in comprehensive learning, ensuring they can apply these practices effectively within their organizational roles.

Targeted Groups

- Food Safety Consultants.
- Hygiene inspectors act on behalf of official public health authorities involved in inspecting food premises and implementing and monitoring food safety legislation.
- Quality Control Personnel are on food premises and food processing facilities.
- Food Technologists and Scientists seek to enrich their scientific knowledge.
- Potential Food Professionals and Scientists wish to gain knowledge that will bring new job opportunities.

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Course Objectives

At the end of this HACCP food safety management system course, the participants will be able to:

- Set up the HACCP team with the knowledge and experience to develop and implement an effective HACCP food safety management system in their organization.
- Perform the hazard analysis to determine the preventive measures necessary to reduce the risk within acceptable levels.
- Perform the categorization into Operational Prerequisite Programs OPRPs and Critical Control Points CCPs
- Design and implement monitoring systems aiming at controlling and improving the HACCP food safety program
- Evaluate and enhance logistics following the requirements of legislation and international food safety standards.

Targeted Competencies

In this HACCP food safety management system course, the target competencies will be able to:

- Understand the international guidelines and regulations regarding food safety and the need for an organization to demonstrate compliance with applicable statutory and regulatory food safety requirements.
- Evaluation of customer needs and how these relate to food safety.
- What is human resources allocation and related requirements?
- How do we effectively communicate food safety issues to the different stakeholders in the food chain?
- The documentation needed to ensure that the organization conforms to its stated food safety policy.
- There is a need for HACCP food safety certification or a food safety management system registration.

Course Content

Unit 1: Food Safety

- Introduction.
- Types and sources of contamination.
- Biological hazards.
- Chemical hazards.
- Physical hazards.

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Unit 2: Food Contaminants

- Chemical.
- Biological.
- Physical.

Unit 3: Risk Analysis

- Introduction to risk analysis.
- Risk assessment.
- Risk management.
- Risk communication.
- Decision matrices.

Unit 4: Hazard Analysis and Critical Control Point HACCP

- What is HACCP?
- Conduct hazard analysis.
- Determine critical control points.
- Establish critical limits.
- Establish monitoring and corrective action.
- Verification and record-keeping.

Unit 5: Food Safety System

- Overview of food safety systems.
- Design.
- Implement.
- Control.
- Verification.