



HCT

Progressive, Innovative & Interactive Training



Hughes Consultancy & Training
Unit 2, Purcellsinch Business Park
Dublin Road
Kilkenny

Tel: +353 (0)56 777 0761
Email: info@hctlearning.ie
Web: www.hctlearning.ie



Programme Details

Programme Title	Introduction to Food Safety and HACCP
Duration	1 Day
Accreditation	Certificate of Attendance
Number of Learners on programme	16
Specific Entry/Access and Exemptions Requirements:	No Entry Requirements required for this programme
Who should attend this course:	Anyone involved in the preparation and the serving of food

Introduction to Food Safety and HACCP

Programme Aim: This programme has been designed to help enable participants to develop the knowledge and skills necessary to understand the basic microbiology, food contamination, food safety law, personal hygiene, cleaning procedures and Hazard Analysis Critical Control Points.

Participants of this programme will:

- Saves your business money in the long run
- Avoids you poisoning your customers
- Food safety standards increase
- Ensures you are compliant with the law
- Food quality standards increase

Programme Content

- Introduction to HACCP
- Development of HACCP
- Devising and action plan
- Benefits of HACCP
- Consumer protection
- Where to source legal requirement
- When to wash your hands
- Cleaning guidelines
- Cross contamination and how to prevent it

Delivery Method	Buzz Groups, Experiential Learning, Self Directed Learning, Learner Centred
Certification Required	Learners will be required to demonstrate their understanding of the content of the programme through a range of tasks including role play, exams and practical assessments
Certification	On Completion participants will receive a Certificate of Attendance
Progression Route	FETAC 5 Food Safety and HACCP
Specific Support Available	A range of accommodations and supports are possible according to specific needs. This programme comes with a very comprehensive manual as an excellent source of reference after the programme. HCT are committed to providing support to learners where/when it is required. In all cases, participants will have to complete a reasonable accommodation request, for more information.
Trainers	Our trainers that deliver this programme consists of industry professionals with a passion for training, this experience provides them with up to date industry practices, which is energetically delivered to learners.
Required fluency in generic skills	Generally learners engaging in learning activities are ready to take on a new task in a personal capacity or role. Learners can follow direction and are moving towards independent learning. Learners will have the ability to read basic short text in a non-supported environment and will be able to make sense of quantitative information within a familiar setting or unfamiliar task in a familiar setting.

Introduction to Food Safety and HACCP Certification of Attendance