

Meat Training Council (MTC) Meat Managers' Hygiene and HACCP Course

This is a one day course which can be delivered at a suitable venue for 4 - 10 employees

What is the content?

- Overview to principles of food safety and hygiene
- Understanding HACCP terminology
- The seven HACCP principles
- Identifying hazards
- Identifying controls and CCPs
- The HACCP template
- Monitoring procedures and corrective action
- Validation, verification and review procedures

Is there a certificate?

This one day course, which can be delivered on site, culminates in candidates gaining the MTC accredited Meat Managers Hygiene and HACCP training course certificate by opting to complete a test paper and HACCP case study. An additional charge is made for each candidate who takes this option to cover the certification and registration fees. An MTC certificate of attendance is issued free of charge to candidates not wishing to take the above option.

The HACCP Review and Guidance Manual

The publication 'HACCP Review & Guidance Manual for Retail Butchers' which includes the CD with all the word documents needed to produce your HACCP plans is available by clicking on the link below.

[LINK TO HACCP MANUAL ORDER FORM](#)

Booking

For further information on the above please email: mary.fisher@meattraining.org.uk
Or telephone: 01525 371641