

Meat Training Council Intermediate Certificate in HACCP Practice (Meat Plant) (IHP)

The Intermediate Certificate in HACCP Practice (Meat Plant) can be delivered as a two day course but can also be delivered as a one-day option. A prerequisite is that candidates already have suitable up to date hygiene training i.e. Intermediate Food Hygiene Certificate. In this instance day one of the course will be treated as 'prior learning'.

All candidates will be required to undertake a 30 question multiple-choice paper on the day and will need to submit a HACCP case study to the trainer within 10 days of the course. IHP certificate will be produced for those who pass both elements of the course whilst certificates of attendance will be produced for those who do not.

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
- Group Workshop
- Multiple-Choice Paper and Work Based Assessment

Booking

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