



Course Code: GRHFSBIFSH

Course Title: HACCP Introduction for Fresh Produce Growers

Course Summary

This is either a fully online course, or a café style course for an introduction to HACCP providing the basics in understanding HACCP for fresh produce growers and packhouses.

Online training – a presentation and quiz to be completed at a time of your choosing – available in English, Bulgarian, Polish, Romanian, Russian and Ukrainian.

Café Style – on online presentation to be completed at a time of your choosing, followed by a tutor led workshop on a specific time/date – available on request – tutor workshop in English only.

Who should attend?

This course provides supervisors, managers, and those with technical responsibilities with a good basic knowledge of HACCP theory and practical application.

It is suitable for those working in the fresh produce supply chain from growers to packhouses.

Duration

Online course 2 to 4 hours consisting of 7 presentations with quizzes to be completed at a time of your choosing.

Café Style – on online presentation to be completed at a time of your choosing, followed by a tutor led workshop on a specific time/date (please contact us for details of this option).

Entry Requirements

No formal requirements.

Understanding of the fresh produce industry would be an advantage.

Course Structure

Section	Content
1	This is an introduction to food safety in the fresh produce industry. It covers some background statistics on food safety along with describing food safety legislation.



2	Introduction into microorganisms, an overview of different microorganisms commonly found in fresh produce, followed by common sources of microbiological contamination found in fresh produce along with questions to be asked to control them.
3	An overview of different physical hazards commonly found in fresh produce, followed by common sources of physical contamination found in fresh produce along with questions to be asked to control them.
4	An overview of different chemical hazards commonly found in fresh produce, followed by common sources of chemical contamination found in fresh produce along with questions to be asked to control them.
5	An overview of different allergenic hazards commonly found in fresh produce, followed by common sources of allergenic contamination found in fresh produce along with questions to be asked to control them.
6	An overview of food fraud and malicious contamination and how it affects the fresh produce industry.
7	In this last part of the course, we'll go through the 12 steps of HACCP. We'll talk about how they work to ensure food safety is controlled where a hazard is identified as being critical.

Assessment

Multiple choice assessment.

Minimum pass mark 65%.

Certificate issued on successful completion.

Course Fee

Online

1 to 5 people - £60.00 per person – payable via stripe.

More than 5 – please email for a discount (info@freshproducetraining.com).

Café Style

Please contact info@freshproducetraining.com