

# FOOD SAFETY & HACCP

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## GENERAL AWARENESS COURSE COURSE DATASHEET

**Location:**

Bahrain Financial Harbor  
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# FOOD SAFETY AND HACCP GENERAL AWARENESS COURSE

DURATION: 01 DAY



Hygiene & Food Safety is an essential reality and challenge of our life nowadays. This course enables you to understand the elements of Hygiene & Food Safety; and how an effective management system is developed and implemented in line with the requirements of Codex Guidelines for the implementation of HACCP (Hazard analysis and critical control points) and ISO 22000 standard.

## Course benefits

Through lectures, discussions, workshops, and role plays, you will be able to:

- To describe the fundamental purpose of Food Safety & HACCP, principles, processes and techniques used for the assessment and management of food safety hazards, including their significance for Food Safety & HACCP auditors.
- To explain the purpose, content and interrelationship of the Food Safety & HACCP; guidance documents; industry practice, standard operating procedures and the legislative framework relevant to Food Safety & HACCP.

## Course outline

- Introduction to Food Safety Management Systems
- Basic definitions and terminologies
- Review of HACCP and ISO 22000:2018 standard
- Significance & Elements of Hygiene & Food Safety
- Principles of HACCP
- HACCP application in Food Handling areas (Butchery, Fishery, Storage etc.)
- Implementation and maintenance of a HACCP Program

## This course is for

- Food Safety managers, officers, executives, team leaders
- Management Representatives of FSMS, FSSC and HACCP certified organizations
- QMS / HSE / Operations and Production employees working in food sector organizations
- Employees of all organizations in Food Chain (packaging material manufacturers, farmers, raw materials suppliers, food products manufacturers, contract- packagers, caterers, hotels, restaurants, food handlers, distributors, retail chains)
- Supervisors & Managers from the Food sector
- Food safety regulatory teams and inspectors
- Food Safety Management system (FSMS) and HACCP Consultants
- Delegates aspiring to attend lead auditor course in future
- Individuals aspiring career in Food Industry

## Deliverables

- Course materials
- Free access of webinars
- Refreshment and lunch meals

## Need an in-house course?

Let us know if you need this training to be conducted for your organization employees, we will share the proposal for in-house course at a special rate.