

# HACCP Risk Management Training Program



This is a course for any personnel who work or is involved in the food industry, from food service, quality assurance, manufacturing and logistics, health care, child care and regulators. It provides comprehensive knowledge of food safety standards and requirements to enable you to contribute to and participate in a HACCP team.

## What are the learning outcomes?

At completion of this course, participants will have covered:

- Roles and responsibilities of food handlers and food businesses
- Purpose and intent of food safety standards and regulations
- Development of HACCP-based food safety programs to meet food safety standards
- Food safety support programs
- Identification, control, monitoring and review of food safety hazards
- Review and recording the HACCP-based food safety program
- Validation and verification of the food safety program

## What certificate do I receive?

On successful completion of this course participants will receive a Nationally Recognised Statement of Attainment for the units:



FDFFS2001A Implement the food safety program & procedures  
FDFTEC3001A Participate in a HACCP team

## How do I enrol?

To enrol or inquire, contact us at:

(08) 9472 6111 or [training@auscollege.edu.au](mailto:training@auscollege.edu.au)

## Why study with Australian College of Training?

- We offer training across several industry areas which allows us to customise training to suit a variety of job roles and employment situations.
- We have flexible training and study options to suit individual learner and employer needs.
- High quality, industry-experienced trainers and support staff are here to support training in all study modes.

### Duration

2 days (classroom only)  
Plus workplace assessment & project work

### Certification

Students will receive a Statement of Attainment on successful completion

### Study Mode

Classroom  
RPL available

### Pre-requisites

Literacy skills to read and understand legislation, standards and codes of practice  
Minimum 3 months practical experience in a food handling role

### Cost

\$630 per person

### Dates

Workshop every 2 months

Talk us today on (08)

9472 6111 or visit  
[auscollege.edu.au](http://auscollege.edu.au)

ABN 48 106 641 767



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