



CHRIST
COLLEGE (AUTONOMOUS)
IRINJALAKUDA, KERALA
Reaccredited by NAAC with 'A' grade

NAME OF THE COURSE

**DEPARTMENT OF FOOD TECHNOLOGY
CERTIFICATE COURSE DETAILS**

HAZARD ANALYSIS AND
CRITICAL CONTROL
POINTS (LEVEL 3)

COURSE DETAILS

COURSE CODE

30 hrs course (3 days course, Course fee: Rs. 7000/-)

CPCC15

ABOUT COLLEGE

OFFERED BY

Department of
Food Technology
Christ College Irinjalakuda

Chirst College (Autonomous), Irinjalakuda established in the year 1956 by CMI fathers has always been a place where young generations are moulded towards a bright future. College has excellent infrastructure, with state of the art laboratories, seminar rooms and lecture halls. The campus is Wi-Fi enabled. Presently College is home for 4500+ students, 200 teaching staff and 45 supporting staff. The strength of the College lies in its hardworking and tech savvy teachers who are eager to involve in all matters of students. The lush green campus with gardens and open gym is moving towards the next phase on education both offline and online.

COURSE COORDINATOR

Ambily K M

PARTNERSHIP WITH

Advanssure Technical
Solutions
(Highfield Awarding Body
for Compliance)

WHAT IS THE COURSE?

Hazard Analysis & Critical Control Points (HACCP) helps organisations to manage food safety hazards using a systematic preventive approach. This course will provide you with an introduction to HACCP and enable you to understand how it can help you to reduce the risk of food safety hazards in your business



ABOUT COLLEGE

Understand how the HACCP helps food businesses reduce the risk of safety hazards in food
Familiarize yourself with HACCP terms and the importance of food safety and food hygiene
Develop and implement a HACCP plan based on the preliminary tasks and HACCP principles
Identify and effectively control the hazards in your organisation relating to food safety

LEARNING OUTCOMES

The course covers:

1. HACCP application and principles
2. Foodborne diseases/introduction to food safety and hygiene
3. Legal responsibilities
4. Food safety management system (FSMS)

COURSE OUTLINE

Outline the need for HACCP based food safety management procedures. Summarise legislation relating to HACCP.

Outline the pre-requisites for HACCP

- Identify hazards and risks in the production process. Determine critical control points. Establish critical limits.
- Understand how to develop HACCP based food safety management procedures

COURSE MODULES

- 1.The importance of HACCP based food safety management procedures. 2.Legislation relating to HACCP: How HACCP legislation is enforced and the potential consequences of noncompliance.
- 3.The preliminary processes for HACCP.
4. How to develop HACCP based food safety -Critical control points. Hazards and risks in the production process.
- 5.Microbiological, chemical, physical and allergenic hazards.
- 6.Monitoring procedures at critical control points. 7.Documentation and record keeping procedures.

Contact : ambilykm7@gmail.com