



HACCP for Food Handlers

Intended for front-line food workers, ***HACCP for Food Handlers*** provides a quick and effective introduction to key HACCP principles. In less than two hours our online course teaches your staff about HACCP's history, understanding foodborne illnesses, contamination sources, the types of hazards they might see in the workplace and steps they can take to control them. This is an ideal tool to make sure your staff is involved in both the creation of and an active participant in the execution of your successful HACCP plan.

Course topics/modules

The content covers topics required by government (FSMA), industry, and auditing bodies. The course introduces food safety regulations, in a simple easy to understand fashion. The course curriculum consists of the following 5 units:

- Unit 1 - Introduction to HACCP
- Unit 2 - Food Safety 101
- Unit 3 - Understanding HACCP
- Unit 4 - Pre-requisite programs and supporting documentation
- Unit 5 - HACCP Concepts

Course objectives

Upon completion participants will gain an understanding of a working HACCP plan and its 7 supporting principles, including how to work as a HACCP team. Participants will learn how to describe product characteristics and production operations prior to conducting the HACCP system's central activity – the hazard analysis. They will also learn about personal hygiene and how good habits can significantly impact food safety.

Target audience

This course is intended for front line production personnel and HACCP team members.

Evaluation and Certification

In order to complete the course participants must score 80% or higher on each unit test. Participants may take the tests as many times as needed to achieve a passing grade. Upon successful completion of the course, participants can download and print a certificate of completion.

Estimated time to complete

The course will take the average user 30-45 minutes per unit including testing.