



SLBS... Making quality and standards our way of life.

Training Workshop

Title: HACCP Food Safety System - Training in the Principles and Implementation

Introduction

Food safety is everyone's responsibility. Farmers and growers, manufacturers and processors, food handlers and consumers, all have a responsibility to assure that food is safe and suitable for consumption. Outbreaks of food-borne illness are at best unpleasant; at worst, they can be fatal. Other consequences include damage to trade and tourism which can lead to loss of earnings, unemployment and litigation.

Food businesses need to implement food safety systems to ensure that they take food safety hazards into consideration and put in place control measures to deal with them. The Hazard Analysis and Critical Control Point (HACCP) is the globally recognized approach for developing a food safety system.

Training Objectives

- To expose participants to the principles of HACCP and increase awareness and understanding of the concepts in developing the HACCP System
- To provide participants with the knowledge and skills required for implementing a HACCP System

Target Group

- Production managers/supervisors
- Quality control officers



Format

The training includes PowerPoint presentations, discussions, group activities, case studies and course material.

Duration & Venue

Two-day training session from 9:00 a.m. to 4:00 p.m. at SLBS Offices.

Date

To be arranged with the organization.

Record of Participation

Certificates of participation will be issued.

Number of Persons & Cost of Training

Minimum and maximum number of persons per session: 10 and 15 respectively. Total cost for the **2 days is EC\$200.00 per person inclusive of break and lunch.**