



Course Information

FOOD 0161
HACCP: Implementation for the Management Team

Duration: 2 days

Prerequisite: none

■ **Course Description**

Through group learning activities, management participants establish the food safety role of each Department in their company by examining a select company HACCP Plan. Best practices in SOP Development are used to facilitate successful implementation of monitoring, corrective action, and verification activities. Course addresses the managerial training commitments required by GFSI Recognized Schemes. BCIT issues a statement of completion to each participant who successfully completes this workshop with a minimum final grade of 70%.

■ **Course Learning Outcomes/Competencies**

- Provide rationale for HACCP Programs in the food industry.
- Outline how Hazard Analysis informs company procedures and policies.
- Assign food safety and quality roles to Departments and their team members through the use of integrated SOPs and Work Instructions.
- Establish effective Corrective Action procedures to enable continuous improvement.
- Develop SOPs for verification of Prerequisite Programs, HACCP Plans, and the HACCP Program.

■ **Evaluation**

Exam 100%

■ **Learning Resources**

Required:

Course manual which is supplied by instructor (no cost)

Recommended:

Section 3.1 CFIA Food Safety Enhancement Program Manual – Prerequisite Programs Requirements
<http://www.inspection.gc.ca/food/fsep-haccp/program-manual/eng/1345821469459/1345821716482>

■ **Information for Participants**

Workshops are conducted in accordance with the BCIT Policy 5101 and Policy 5104. To review the full policy, including information about attendance/illness, academic misconduct, and course attempts, please refer to: www.bcit.ca/files/pdf/policies/5101.pdf; www.bcit.ca/files/pdf/policies/5104.pdf.

■ Course Schedule (Example)

Instructors: Rebecca Robertson & Crystal Cinq-Mars

Day 1

08:30 – 11:30 (+ 15 min. break)	Getting GFSI Certification - What's my role? Understanding the HACCP Plan Development Process
<i>Lunch</i>	
12:30 – 16:30 (+15 min. break)	Implementing SOPs to control our hazards Say what we do, do what we say - and prove it! Prerequisite Programs, SOPs, and our Departments

Day 2

08:30 – 12:30 (+ 15 min. break)	Prerequisite Program & CCP Verification Is our Program effective in controlling hazards? Deviation & Corrective Action Procedures Let's find a long-term solution!
<i>Lunch</i>	
13:15 – 14:45	HACCP Program Verification How can I help with Internal Audits?
<i>Break / Questions</i>	
15:15 – 16:30	Exam