

QUALITY & SAFETY TRAINING FOR

FOOD PROCESSORS, PRODUCERS AND SUPPLIERS

Want to minimize the risks of food quality and safety issues?

Consistent food safety fundamentals are often difficult to provide for an organization.

MMTC-West offers a variety of training to address food quality and safety. Whether your is just beginning a program or it is working to incorporate food defense and product security into its existing food safety programs, MMTC-West's courses will define policies, procedures and programs found to be effective in minimizing risks of intentional food contamination.



AVAILABLE TRAINING

Hazard Analysis Critical Control Points (HACCP)

This course provides the tools to complete the requirements for HACCP certification. The class is designed for individuals with little or no HACCP experience. At the completion of the course, students will understand HACCP principles, identify the resources needed to develop, implement and maintain a HACCP plan, understand and identify process step hazard assessment and understand and identify steps required to determine critical control points. The course is accredited through the International HACCP Alliance.

Target participants The training is designed for individuals with little or no HACCP experience.

Objectives:

- Complete requirements for HACCP Alliance Certification
- Understand and identify hazard assessment
- Identify three classifications of hazards
- Understand seven HACCP principles
- Identify resources needed to develop and implement HACCP Plan
- Recognize regulatory issues impacting implementation of HACCP systems
- Understand and identify requirements to determine CCPs
- Identify resources needed to maintain HACCP plan
- Review of pre-requisite programs

Curriculum

- Introduction to HACCP
- Overview of 7 Principles
- Review previous material and Exercises
- Determining Critical Control Points

- Chemical Hazards
- Physical Hazards
- Biological Hazards
- Initial Tasks
- Conduct Hazards
- Establishing Monitoring
- Establishing Corrective Actions
- Establishing Verification Procedures
- Documentation Practices and Record Keeping
- Regulatory Issues and Auditor Expectations

Advanced Hazard Analysis Critical Control Points (Advanced HACCP)

Regulatory agencies, global food safety schemes, and customers require verification and validation of your HACCP system. This course explores the following related to HACCP System verification and validation:

- Differences between verification and validation
- Methods for verifying efficacy of prerequisite programs
- Components of Critical Control Point verification
- HACCP System verification procedures
- Instructions in HACCP Plan validation
- U.S. Regulatory requirements for verification and validation

Targeted Participants This training is designed for participants who have completed a HACCP course and seeking further explanation of verification and validation of HACCP.

Objectives:

- Understand the difference between verification and validation activities
- Describe prerequisite programs verification activities
- Identify various CCP verification activities
- Determine HACCP System verification and validation activity
- Identify regulatory requirements for verification and validation

Curriculum:

This course is designed to meet the required criteria of the International HACCP Alliance and concentrates on the various verification activities addressed in the 6th principle of HACCP including:

- Verification of prerequisite programs, the foundation for an effective HACCP system
- Routine verification of CCP monitoring, corrective action, and other related activities
- Periodic audits of the entire HACCP system to verify compliance with written HACCP plan

Food Defense Training

Discover how to address food defense and safety from an auditor's perspective. The course will define policies, procedures, and programs found to be effective in minimizing the risk of intentional food contamination.

Target Participants Food Safety Managers and Risk Managers working to incorporate food defense and product security into their existing food safety programs.



Objectives:

- Building Awareness
- Plant Security Measures
- Ingredient Safety
- Utilities
- In-plant Hazardous Materials
- Tamper Evident Packaging
- Crisis Management
- Product Security
- Risk Assessment
- ... and other current trends.

Curriculum:

- Introduction to Food Defense: historical perspective
- Food Defense Elements: Awareness, Food Defense Review Team, Employees/Contractors/Visitors, Plant Security Measures, Ingredient Safety, Utilities, In-plant Hazardous Materials, Process Security Measures, Warehouse and Transportation, Traceability, Tamper Evident Packaging, Crisis Management, Extortion, Internal Issues

Safe Quality Food (SQF)

Recognized by retailers and food service providers who require HACCP around the world, the SQF Program is designed as a comprehensive food safety system. It is the only certification plan of its kind that offers special recognition for product quality. This two-day course is designed to provide you with detailed knowledge and understanding of SQF and the SQF 2000 Code and prepare you for the role of an SQF Practitioner. NOTE: it is highly recommended that you complete an accredited HACCP (Hazard Analysis & Critical Control Points) training course before enrolling in SQF training.

Objectives:

- Understand food safety practices, SQF System principles, activities and terminology
- Understand how to apply SQF Program principles
- Gain an in-depth and practical understanding of the Standard's requirements
- Ensure all suppliers are well informed on how to implement the Standard
- Promote a common approach for the implementation, understanding and auditing of the Standard
- Understand how to implement a SQF System appropriately to provide safe, quality food
- Understand how to implement a consistent and effective SQF System.
- Develop and implement a practical documented system to comply with the Standard's requirements
- Aid consistency of audits and audit report writing
- Share knowledge and practical experience in applying the Standard

Curriculum:

- Overview of the Course
- Quality, Customers and the Cost of Quality
- SQF Codes, Food Sector Categories, SQF Vocabulary
- Use of the SQF Logo, SQF Consultants
- Implementing & Maintaining SQF Systems
- Each SQF-2000 code element covered for an understanding of the requirements to gain SQF-2000 Certification
- All three levels will be addressed; emphasis on Level 3
- Auditing & Certification of SQF Systems
- A Supplier Overview

