

Course : HACCP method in healthcare facilities

food hygiene

Practical course - 2d - 14h00 - Ref. MHA

Price : 940 € E.T.

The HACCP system is a method for controlling food safety. This training course will enable you to meet legal requirements and implement this method of defining, assessing and controlling hazards that threaten food safety.

Teaching objectives

At the end of the training, the participant will be able to:

- ✓ Understand and master the rules of food hygiene
- ✓ Understand the importance of HACCP and put it into practice
- ✓ Building a 12-step HACCP plan
- ✓ Analyze risks and implement measures to mitigate food hazards

Intended audience

Health and catering staff.

Prerequisites

No special knowledge required.

Practical details

Hands-on work

Theoretical input, case studies, role-playing and analysis of participants' practices.

Course schedule

PARTICIPANTS

Health and catering staff.

PREREQUISITES

No special knowledge required.

TRAINER QUALIFICATIONS

The experts leading the training are specialists in the covered subjects. They have been approved by our instructional teams for both their professional knowledge and their teaching ability, for each course they teach. They have at least five to ten years of experience in their field and hold (or have held) decision-making positions in companies.

ASSESSMENT TERMS

The trainer evaluates each participant's academic progress throughout the training using multiple choice, scenarios, hands-on work and more.

Participants also complete a placement test before and after the course to measure the skills they've developed.

TEACHING AIDS AND TECHNICAL RESOURCES

- The main teaching aids and instructional methods used in the training are audiovisual aids, documentation and course material, hands-on application exercises and corrected exercises for practical training courses, case studies and coverage of real cases for training seminars.

- At the end of each course or seminar, ORSYS provides participants with a course evaluation questionnaire that is analysed by our instructional teams.

- A check-in sheet for each half-day of attendance is provided at the end of the training, along with a course completion certificate if the trainee attended the entire session.

1 Understand the legislation governing the HACCP method

- First definitions: bacteriology and the main rules of food hygiene.
- The "hygiene package" and other European regulations.
- The principle of the "Codex Alimentaire".
- Player responsibility.
- New health inspection regulations.
- Documents to be produced during an inspection.

Group discussion

Practical illustrations on text interpretation.

TERMS AND DEADLINES

Registration must be completed 24 hours before the start of the training.

ACCESSIBILITY FOR PEOPLE WITH DISABILITIES

Do you need special accessibility accommodations? Contact Mrs. Fosse, Disability Manager, at psh-accueil@orsys.fr to review your request and its feasibility.

2 Knowing and controlling dietary risk factors

- The five main sources of contamination.
- Micro-organism multiplication factors.
- Responsible behavior: clothing, personal hygiene, state of health, hands, PPE...
- Obligations relating to the environment and its maintenance: premises, circuits and equipment.
- Equipment compliance and maintenance (manufacturing and distribution equipment).
- Methods: rational organization of work, respect for the hot and cold chain...
- Raw materials: storage temperatures, waste oil management...

Group discussion

Individual and collective reflection on hygiene rules and responsible behavior.

3 Understanding and applying the HACCP method

- Introduction to the seven principles of HACCP.
- Hazard control and self-monitoring.
- The main food-borne illnesses: T.I.A.C. and M.I.A.
- The sanitary control plan.

Case study

Detailed study of the causes and consequences of a CFTI: how can the HACCP method prevent them?

4 Implement the HACCP method

- Drawing up and checking manufacturing diagrams.
- Identify and classify critical points.
- Setting limits and thresholds.
- Create documents to enable statements and recording.
- HACCP assessment.

Role-playing

Application based on a situation provided by the trainer. Links with participants' own practices.