

## Development of HACCP systems

### **Description**

Employees in production and quality assurance are faced with (ever changing) requirements from HACCP. This applies to both the food and also the animal feed industry. All kinds of standards such as GMP+, BRC, IFS and ISO22000 work with HACCP-systems.

What is the set-up of a HACCP system and how should it be maintained. These questions are answered in this course.

The following subjects are dealt with:

- risk analysis
- verification and validation
- specific and general control measures
- HACCP teams
- new standard HACCP version 5

### **Learning objective**

To gain insight in how a HACCP system is set up and how it is maintained.

### **Target group**

Employees of qualities and production departments and members of HACCP- and validation teams.

### **Language**

This course will be given in Dutch and/or English

### **Dates and locations**

Date : 3 April 2012

Location : a location which is central for the participants

Time : 9.00-16.30 hrs

This course is also suitable for being given in-company.

Fill in the registration form (see below). We will be glad to prepare a suitable quotation for you.

### **Price**

€ 489,- including lunch and training materials, excluding VAT.

### **Registration**

Do you want to attend this course? Then send in the entry form before March 20, 2012.

[Registration form](#)