



REGULATIONS FOR THE PROFESSIONAL CERTIFICATE IN HACCP

These regulations shall be read in conjunction with Constitution of the Centre for Occupational Health and Safety (Standard Operating Policies, Practise and Procedures Manual, 2022)

Name of Qualification: HACCP

Duration of the course : 5 days

1. Student entry qualifications:

- i. Normally a prospective student must possess a minimum of 5 O LEVELS
- ii. University degree, professional qualification, tertiary certificate or equivalent from a recognised institution or class 2(two) driver
- iii. Relevant work experience
- iv. The centre shall, at its discretion and if it deems fit, subject any prospective student to an entry interview as part of entry requirements.

PROGRAMME STRUCTURE

This is an intensive, multidisciplinary programme designed to equip students from various backgrounds with skills and knowledge.

MODE OF DELIVERY

Teaching methods includes lectures, case studies, seminars, group presentations, practical exercises and scenarios.

LEARNING RESOURCES

Each module shall be guided by a detailed course outline, lecture notes; electronic and hard copy hard copy hand outs, and reading texts in the library. Students shall also be required to conduct online research.

CONTINUOUS ASSESSMENT METHOD

- i. Each student shall be required to submit two (2) typed assignments per module on stipulated due dates
- ii. Group work shall sometimes be give as an assignment
- iii. Each assignment shall be marked and converted into a percentage
- iv. Each candidate shall submit an examinable practical research project which shall be marked out of 25 marks and converted into a percentage.
- v. No candidate shall be allowed to rewrite a failed assignment

WRITTEN END OF SEMESTER EXAMINATION

- i. Each taught module shall be examined in written form.
- ii. The candidate shall be required to answer four (4) essay questions per module from a list of Six (6) possible questions.

COURSE OUTLINE

The course has been developed so that it meets the accreditation requirements of the International HACCP Alliance. However, the course goes beyond those actual requirements in an integrated approach that provides a more in-depth instructional experience to enhance the student's understanding of HACCP concepts and their application in a variety of situations. This course will provide students with the most current rules, regulations and policies as they relate to HACCP principles and implementation

Lesson 1: Introduction to HACCP

Lesson 2: Prerequisite Programs

Lesson 3: Sanitation Standard Operating Procedures

Lesson 4: Preliminary Task to HACCP

Lesson 5: Food Safety Hazards

Lesson 6: HACCP Principle # 1 - Conduct a Hazard Analysis

Lesson 7: HACCP Principle # 2 - Determine Critical Control Points

Lesson 8: HACCP Principle # 3 - Set Critical Limits

Lesson 9: HACCP Principle # 4 - Determine Monitoring Procedures

Lesson 10: HACCP Principle # 5 - Determine Corrective Actions

Lesson 11: HACCP Principle # 6 - Verification and Validation

Lesson 12: HACCP Principle # 7 - Record Keeping

Lesson 13: FSIS Enforcement of HACCP

Lesson 14: FDA Enforcement of HACCP