

COURSE SYLLABUS

HACCP Plan Training

DURATION	FORMAT	LANGUAGE
2 Weeks (Flexible)	In-Person or Virtual	English, French

HACCP Plan Training helps you design, review, and improve food safety plans that follow Codex principles. In this course, you learn how to describe products, map process steps, analyze hazards, and identify critical control points that are real and practical for your context.

The training is based on the Codex General Principles of Food Hygiene and its HACCP annex, and it uses examples from real plants and inspection systems. You practice building HACCP plans step by step, from flow diagrams and hazard analysis to critical limits, monitoring, corrective actions, and verification.

By the end, participants can draft or update a HACCP plan, explain their choices to auditors and regulators, and link the plan to prerequisite programs, national rules, and certification schemes.

What You'll Learn

- Explain the role of HACCP in Codex-based food safety systems and how a HACCP plan fits with prerequisite programs
- Describe products, intended use, target consumers, and process flows as the basis for a strong HACCP plan
- Conduct structured hazard analysis and decide which hazards are significant and must be controlled
- Identify CCPs using Codex decision trees and avoid confusing CCPs with operational prerequisite programs
- Set critical limits, monitoring, corrective actions, and verification activities that are realistic and enforceable
- Review, update, and communicate your HACCP plan to regulators, auditors, and plant staff

Who Should Attend

Government food safety officials and inspectors	Risk assessors and risk managers
QA/QC managers and HACCP coordinators in industry	Laboratory and technical leads supporting HACCP implementation
Donor-funded project teams and consultants working on risk-based food control	

Training Agenda Snapshot

TOPIC	FOCUS
Topic 1	Foundations of Codex HACCP and relationship with prerequisite programs
Topic 2	Product description, process flow diagrams, and on-site confirmation
Topic 3	Hazard analysis and determination of CCPs
Topic 4	Critical limits, monitoring, corrective actions, and verification
Topic 5	Capstone: drafting or reviewing a HACCP plan for your context

Certification

Participants will receive a Certificate of Completion recognizing their participation in this HACCP Plan Training and their readiness to contribute to Codex-based HACCP implementation.

Request This Training

EMAIL
blaise@blaiseouattara.com

PHONE
+1 343 202 5776

ALT. EMAIL
ouattara.blaise@yahoo.fr

WEBSITE
blaiseouattara.com

SOURCE

Dr. Blaise Ouattara, HACCP Plan Training — program page — <https://blaiseouattara.com/haccp-plan-training/>