

# MINTRAC

NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

## MINTRAC 2 day workshop: HACCP Principles & Application

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PROCESSING

### Purpose

This course provides participants with the tools and knowledge to develop and implement a fully operational HACCP system in-line with Codex Alimentarius requirements.

This course is specifically aimed at the meat industry and industry specific case studies will be used.

### Workshop outline

- Current regulations, codes of practice and food safety systems
- What is HACCP, Origins of HACCP, Benefits of implementing HACCP
- Main hazards of concern to the meat industry
- Prerequisite programs
- Preparation for HACCP, HACCP teams, Setting the Scope, Description of Product, Process Flow Diagrams
- Principle 1 – 7
- New tools for HACCP
- Implementing & Maintaining HACCP
- HACCP and ISO 22000:2005



SMALLGOODS

All sessions include case examples and practice at developing a HACCP plan.

### Who should attend

This workshop will benefit anybody who needs to either review, develop or implement their companies HACCP Plan. It will provide you with updated knowledge as well as a full review of your HACCP plan.

To enhance the relevance of the workshop, participants are encouraged to gather information relevant to their operation to bring to the course. This information will be provided to each participant upon enrolment.

### Certificate available

Participants can undertake assessment in the unit MTMMP79C “Participate in ongoing development and implementation of a HACCP and QA system” from the Cert IV in Meat Processing (QA).



RETAIL

## **Workshop fees include**

- Professional trainer experienced in development and implementation of HACCP
- Detailed workbook including case examples of HACCP Plans
- A critique of a HACCP Plan (bring yours along to the workshop)
- Venue costs, morning and afternoon tea, lunch.

## **Workshop costs**

MINTRAC Associates: \$650.00

Non- MINTRAC Associates: \$800.00

## **Conditions**

A cancellation policy is in place. If participants cancel 14 days before the delivery date, no charges will be made. If participants cancel inside the 14 days they will be required to pay 50% of the course fee. Participants are able to substitute their position for another person and not incur this fee.

Registration forms must be submitted 4 weeks prior to the delivery date. If applications are not submitted by then, workshops may be cancelled.

Once you have submitted your registration form, a letter will be posted out to you with the invoice for workshop costs as well as any preparation material. If you do not receive the confirmation within 7 days of sending the registration form please contact MINTRAC on 02 9819 6699.

# M I N T R A C

NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

## Registration form

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### MINTRAC 2 day workshop: HACCP Principles & Application



PROCESSING

Name: \_\_\_\_\_

Position: \_\_\_\_\_

Company: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

Email: \_\_\_\_\_

Postal address: \_\_\_\_\_

\_\_\_\_\_



SMALLGOODS

Please tick:

- I will be attending the MINTRAC HACCP Principles & Application workshop in Tamworth NSW on 9 - 10 September 2010
- I understand and acknowledge the conditions of registration including the new cancellation policy



RETAIL

Signed .....

- I would like to subscribe to *MINTRACker*, the MINTRAC newsletter.