



HACCP Representative – Basic (TÜV)

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 Seminar

 4 Dates available

 Certificate of Completion

 Virtual learning

 16 Lessons

 Available online

Seminar Number: IDN-G1-VC

Status: 08.09.2024. All current information can be found at <https://academy-id.tuv.com/s/IDN-G1-VC>

Learn everything you need to know to pass the **HACCP (Hazard Analysis and Critical Control Points)** certification exam in this comprehensive course. If you want to keep your food safe, you need to know how to implement and maintain a HACCP system, and that's what you'll learn here.

Throughout the training, participants will delve into a wide range of essential topics. They will gain a solid understanding of the fundamental principles of HACCP, master hazard analysis methodologies, and learn how to determine critical control points (CCPs). Additionally, participants will explore the intricacies of monitoring CCPs and implementing corrective actions when necessary. Emphasis will also be placed on the significance of meticulous record keeping and comprehensive documentation.

In addition to covering the core concepts, the program will delve into the pertinent laws and regulations governing food safety. By the end of the training, individuals will possess a firm grasp of HACCP's basic principles and concepts, empowering them to seamlessly implement and apply this indispensable system within their respective roles and responsibilities in the organization.

Benefits

In the examination participants prove their knowledge in the following areas:

- Hazard Analysis and Critical Control Points in the food supply chain;
- Food Safety implementation and relevant pre-requisite programs, i.e. Good Manufacturing Practice (GMP) or equivalent.

Successful candidates have the competence in order to:

- Understand and effectively apply Food Safety;
- Implement 12 step of HACCP (Hazard Analysis and Critical Control Points);
- Comprehend and apply relevant pre-requisite programs as means of control.

Target group

Individuals who are responsible for implementing and maintaining HACCP programs within their organization. This may include food industry professionals such as food production managers, quality control managers, food safety managers, and other staff members who are responsible for ensuring that their organization is in compliance with food safety regulations and standards.

Requirements

The participants bring the following education and/or professional background:

- Relevant state recognized college diploma
OR
- Minimum 2 years work experience in a food processing/industry

AND

- Participation in the training course “HACCP Representative Basic” of the provider approved by PersCert TÜV. The course duration is 1 day with a total of minimum net 6 hours. The presence is documented by the provider by signature of the participant. Admission to the exam is subject to a minimum attendance of 100%

Training outline

1. Introduction to HACCP
2. Hazard Analysis
3. Critical Control Points (CCPs)
4. Corrective Actions
5. Record Keeping and Documentation
6. Pre-requisite Programs
7. Food Safety Regulations and Standards
8. Exam Preparation
9. Exam

Other information

For payment and other inquiries, please contact our Sales Executive:

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- Ms. Novia Yulianti - (Novia.Yulianti@tuv.com | +62 814-1350-3255)
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ADDITIONAL INFORMATION

- Fees are inclusive of training materials and certificate.
- Training fees exclude 11% VAT.

CANCELLATION POLICY

- TÜV Rheinland Indonesia, reserves the right to postpone and cancel public courses.
- Unless cancelled by TÜV Rheinland Indonesia, training fees are non-refundable.
- Participants with late cancellation (five days prior the training schedule) will not be refunded. Full amount of the training fee will be charged and invoiced.
- Transferability: If you are unable to attend, a substitute delegate may attend in your behalf. Please provide the name and title of the substitute delegate

Event overview and booking

Book your desired date now directly online at <https://academy-id.tuv.com/s/IDN-G1-VC> and benefit from these advantages:

- Fast booking process
- Personal customer account
- Simultaneous booking for several participants.

Alternatively, you can use the order form to order via fax or e-mail.

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I HEREBY BINDING REGISTRATION FOR THE FOLLOWING SEMINAR:

HACCP Representative – Basic (TÜV)

Seminar Number: IDN-G1-VC

Please choose an appointment you would like to book:

- 19/09/2024 - 20/09/2024**, | Event number: IDN-G1-VC- HACCP Representative – Basic (TÜV)
Rp 2.000.000,00 (Net price, plus VAT) Rp 2.220.000,00 (Gross price, including VAT)
- 17/10/2024 - 18/10/2024**, | Event number: IDN-G1-VC- HACCP Representative – Basic (TÜV)
Rp 2.000.000,00 (Net price, plus VAT) Rp 2.220.000,00 (Gross price, including VAT)
- 04/11/2024 - 05/11/2024**, | Event number: IDN-G1-VC- HACCP Representative – Basic (TÜV)
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- 05/12/2024 - 06/12/2024**, | Event number: IDN-G1-VC- HACCP Representative – Basic (TÜV)
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All further information about the dates can be found at <https://academy-id.tuv.com/s/IDN-G1-VC>.

Please send us **all pages** of the form by fax or email to order the above seminar.

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Participant information

I will participate in the seminar myself (contact details as indicated above)

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Complete only if you are not attending yourself, but another person is.

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First Name:

Last Name:

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Payment method: Invoice

For consumers, the cancellation policy applies, which you can find under the attached terms and conditions.

I hereby accept the following general terms and conditions of the organizer (<https://academy-id.tuv.com/terms>).

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