


Hazard Analysis Critical Control Points Awareness

Hazard Analysis Critical Control Points Awareness


 Seminar

 1 Date available

 Certificate of Attendance

 Virtual learning

 8 Lessons

 Available online

Seminar Number: PH-C14-HACCP-AW-VC

Status: 16.03.2026. All current information can be found at <https://academy-ph.tuv.com/s/PH-C14-HACCP-AW-VC>

This is an introductory course in which the principles behind and logical sequence of developing Hazard Analysis Critical Control Points (HACCP)-based Food Safety System will be discussed. Topics have been customized for better application of the principles and steps involving HACCP.

Benefits

At the end of the training, the participants should be able to:

- Identify reasonably expected factors affecting the occurrence of food safety hazards;
- Understand the measures to control identified food safety hazards
- Conduct a HACCP study and develop a HACCP implementation plan
- Establish HACCP- based Food Safety System

Target group

This course is recommended for Food Safety Management Representatives, Executives, Managers/Officers, Internal Food Safety Auditors, Food Safety Officers, Functional Leaders, and Food Handlers.

Requirements

No prerequisite

Training outline

- HACCP as basic foundation of food safety-background and history
- Overview of principles and application
- The value of HACCP certification
- The prerequisites of HACCP
- The 12 logical steps of HACCP (based on Codex Alimentarius)
- Establishing the food safety team – roles & responsibilities and competency
- Describing the product in a “food safety (and quality) assured way”
- Describing the flow of product and verifying the flow diagram
- Hazard analysis & assessment and hazards control measures
- The HACCP Plan – significant hazards, critical control points and critical limits
- Understanding and monitoring CCPs; control of non-conforming products
- HACCP system verification
- Measuring the effectiveness of HACCP system - audits and feedback
- Documentation and record control

Other information

For payment details and inquiries, please contact academy@phl.tuv.com. Our team will guide you through the payment process and answer any questions about schedules, content, or logistics.

ADDITIONAL INFORMATION

- Training fees include materials and a certificate.
- Unless stated otherwise, fees are subject to **12% VAT**.
- A **50% down payment** is required before the first day of training. The balance is due on or before the last day.
- We accept various payment methods; please reach out for instructions.
- **For Classroom Trainings, there will be an additional ₱ 1,000 for ancillary costs.**

CANCELLATION POLICY

- TÜV Rheinland Philippines reserves the right to postpone or cancel public courses due to valid reasons.
- Unless cancelled by TÜV Rheinland Philippines, all fees are non-refundable once registration is confirmed.

- Cancellations made five days or fewer before the training date are non-refundable; full fees will be charged.
- You may nominate a substitute delegate at no extra cost. Please provide their details at least three business days beforehand.

Event overview and booking

Book your desired date now directly online at <https://academy-ph.tuv.com/s/PH-C14-HACCP-AW-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.

Order form Page 1/3

I HEREBY BINDING REGISTRATION FOR THE FOLLOWING SEMINAR:

Hazard Analysis Critical Control Points Awareness

Seminar Number: PH-C14-HACCP-AW-VC

Please choose an appointment you would like to book:

- 03/30/2026 - 03/30/2026**, | Event number: PH-C14-HACCP-AW-VC-Hazard Analysis Critical Control Points Awareness
₹5,000.00 (Net price, plus VAT) ₹5,600.00 (Gross price, including VAT)

All further information about the dates can be found at <https://academy-ph.tuv.com/s/PH-C14-HACCP-AW-VC>.

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

E-mail:
academy@phl.tuv.com

Phone: +63 28128887

Please enter your order data on the next page.

Order form Page 2/3

- I am ordering as a consumer (private customer)
- I am ordering as a company / public authority (business customer)

Invoice address

We use this data for order confirmation and invoicing.

Company name:

Position Title / Department (optional):

House No. / Street:

Zip code:

City:

Your internal purchase order number:

Your Tax VAT (optional):

You can enter an internal purchase order number
(SAP number)

Your contact data

We use this data for order confirmation and invoicing.

Salutation:

First Name:

Last Name:

Email Address:

Phone number:

Participant information

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

The following person is to participate in the seminar:

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

Salutation:

First Name:

Last Name:

Email Address:

Phone number:

Date of birth (optional):

Place of birth (optional):

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-ph.tuv.com/terms>).

Location, date

Signature

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

E-mail:

academy@phl.tuv.com

Phone: +63 28128887