

HACCP TRAINING FOOD SAFETY



Training Course Description

TARGET GROUP

- Those involved in implementing or managing HACCP or food safety
- Those new to food safety management and HACCP
- Food safety managers and consultants
- All food related industry personnel responsible for receiving, storing, staging, preparing, processing, loading, shipping and transport of food and food related products
- Anyone wishing to improve their employment prospects in the food industry



Participants should come from one of the European countries eligible for Erasmus+ projects.

COURSE SUMMARY

Businesses in the food sector should apply the principles of hazard analysis and critical control points (HACCP) throughout their operation. The HACCP-food safety course aims to provide the necessary skills to everyone who wishes to obtain knowledge about the HACCP system, to ensure the hygiene of food at all stages of the production process, from the primary production stage to the final consumer, according to EC no 852/2004, 853/2004 European Regulations.

It is important to note that “individuals cannot apply directly for a grant”.

The **course aims** to identify critical control points and monitoring procedures, establish corrective measures, implement procedures to check where the measures are working effectively and keep records. At the end of this course, the attendee will be able to implement a HACCP system or audit one. The course involves real case scenarios in order to improve their abilities and obtain a clear and comprehensive picture of HACCP.

LEARNING OUTCOMES

Attendees will be able to:

- identify and discuss food safety hazards associated with PRPs and production processes
- understand the principles of HACCP
- know how to apply the principles of HACCP
- determine control measures for identified significant hazards
- construct and verify a process flow diagram
- conduct a hazard analysis of the production process
- identify critical control points, critical limits, monitoring methods and correcting actions
- draw links between HACCP and food safety regulations
- verify the HACCP system



In the field training

LOCATION AND DATES

Thessaloniki (GR)

(Mobility lasts 7 days, 5 days course plus 2 days traveling)

- **25 Aug – 31 Aug 2019**
- **15 Sep – 21 Sep 2019**
- **06 Oct– 12 Oct 2019**
- **08 Mar – 14 Mar 2020**
- **29 Mar – 04 Apr 2020**
- **10 May – 16 May 2020**

ENROLMENT

An eligible participating **organization/institution** must apply for a grant to the [National Agency](#) of Erasmus+ Programme in the country in which the applicant organization is established. Applicants have to submit their grant application by **5 February 2019 at 12.00** (midday Brussels time) for projects starting between 1st June and 31st December of the same year.

National Agencies may organize a second round of applications. In that case, applicants have to submit their grant application by **4 October at 12.00** (midday Brussels time) for projects starting between 1st January and 31st May of the following year.

Participants must be aged 18+ and be residents in the country of the nominating partner organisation. Staff in charge of adult education, in a working relation with the sending education organisation(s), as well as the staff involved in the strategical development of the organisation. As mentioned above, the course is addressed to trainers, teachers and professionals operating in the field of education coming from one of the European countries eligible for Erasmus+ projects.

Maximum number of participants: 20

*The course is eligible for funding from
Erasmus+ Programme Key Action 1 (KA1)*

COSTS / FUNDING OPPORTUNITIES

Each participant will be charged **500 €** for the 5 days training course. This fee is analysed as follows:

A) Course Fee: 5 days course X 70,00 € per day = **350 €**

B) Organisation Support: Each participant receives 350 € for “Organisation support”. Epimorfotiki Kilis will charge each participant **150 Euros** for administration and organisation costs (preparation educational activities, cultural activities, learning validation and certification with “Europass Mobility”).

Apart from the above fees, the funding from Erasmus+ also covers:

1. **Travel costs**. It refers to the travel from the place of origin to the venue of the activity and return. The amount is based on the travel distance and is calculated using the [distance calculator](#) supported by the EC.

2. **Accommodation and Meals**. These costs are covered through “Individual Support” of the Erasmus+ Grant. The amount depends on the Country where the course is delivered. For Greece, the amount between 70 and 140 € per day and is specified by the National Agency in your country. This amount covers the cost of the hotel and the meals during your stay in Greece. The participant can arrange by himself the hotel and choose where to spend the meals. On the other hand, Epimorfotiki Kilis can support participants by proposing solutions both for the hotel as well as for the meals.

METHODOLOGY

Participants are supposed to be experts HACCP implementation; therefore, course provider intends to facilitate this expertise in a way that profits the whole group. On this regard, the course planning takes into consideration:

- the methodology used emphasizes participants' active involvement in the process with presentations on specific topics, case studies taken from participants' own experience to be discussed. This way participants may learn with and from each other which can help learners to develop particular professional skills
- less traditional teaching in the classroom and more practicing in real case scenarios according to the EU regulations and guidelines; therefore, course provider intends to facilitate this expertise in a way that profits the whole group.
- a balanced rotation between group activities and individual learning is adopted to keep participants attention vivid
- a new pedagogical approach, a variety of training methods and working techniques are offered in correspondence to the participants' different learning styles
- field training in different kind of enterprises so that can meet participants expectations
- organizers adopt a flexible time management during the course in order to meet different expectations in the group. Also, changing methods, regular breaks, pauses for own reflection, energising games, visits, and other balancing activities are adopted to compensate the demanding situation to work in a foreign language

FOLLOW-UP

Course provider will apply some methods and tools that might help participants' follow up

- ✓ Use of Epimorfotiki's e-learning Moodle Platform, so as to provide to the group the opportunity for mutual exchange of experiences and materials and to communicate with the tutor and the trainers;
- ✓ Participants will be supported to establish their own forum, by doing it together during the course;
- ✓ In a pre-determined time after the course a Questionnaire will be send to the participants about the impact the course had and how did they apply the acquainted knowledge;
- ✓ The network composed by educational institutions and adult teachers/trainers established during (and as a result of) the course in order to facilitate the exchange of experiences, best practices and information on innovative developments will be supported and fostered.

CERTIFICATION

Participants will get:

- a Certificate of attendance, issued by Epimoroftiki Kilkis
- the EUROPASS MOBILITY Certificate



Epimorfotiki's Kilkis premises in Kilkis

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