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## **Training Workshop**

### **Title: HACCP Food Safety System - Training in the Principles and Implementation**

#### **Introduction**

Food safety is everyone's responsibility. Farmers and growers, manufacturers and processors, food handlers and consumers, all have a responsibility to assure that food is safe and suitable for consumption. Outbreaks of food-borne illness are at best unpleasant; at worst, they can be fatal. Other consequences include damage to trade and tourism which can lead to loss of earnings, unemployment and litigation.

Food businesses need to implement food safety systems to ensure that they take food safety hazards into consideration and put in place control measures to deal with them. The Hazard Analysis and Critical Control Point (HACCP) is the globally recognized approach for developing a food safety system.

#### **Training Objectives**

- To expose participants to the principles of HACCP and increase awareness and understanding of the concepts in developing the HACCP System
- To provide participants with the knowledge and skills required for implementing a HACCP System

#### **Target Group**

- Production managers/supervisors
- Quality control officers



#### **Format**

The training includes PowerPoint presentations, discussions, group activities, case studies and course material.

#### **Duration, Date & Venue**

**Two-day** training session from 9:00 a.m. to 4:30 p.m.

**Date:** Wednesday May 24 & Thursday May 25, 2017

**Venue:** Saint Lucia Bureau of Standards (SLBS)

#### **Record of Participation**

Certificates of participation will be issued.

**Cost:** \$500.00 per participant

Deadline for payment May 18, 2017

**Registration:** must be done in advance

Call the SLBS at:

453-0049, 456-0102 or 456-0546