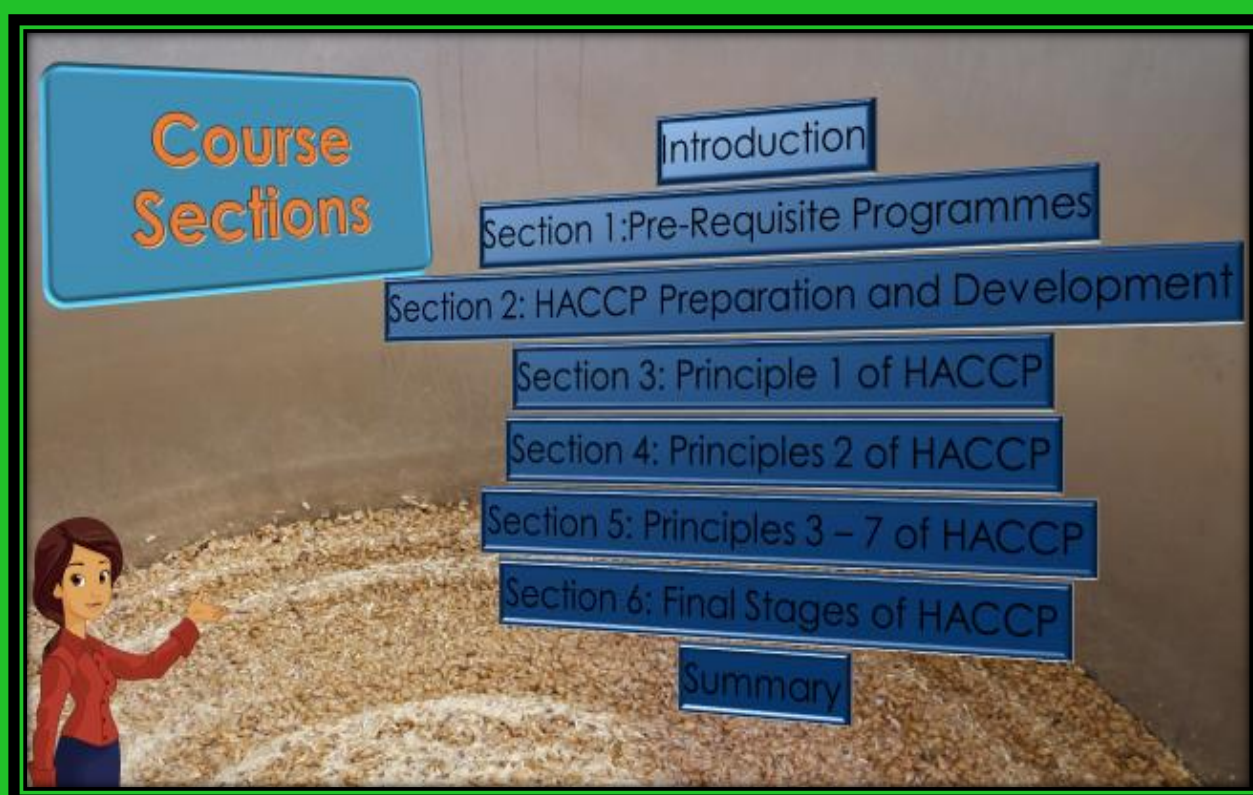


# HACCP For Brewing Level 2 Learning Outcomes



## Course Overview

*HACCP for Brewing is designed specifically for those working in the Brewing sector wishing to learn about HACCP in the context of brewing. Learners will gain an understanding of what HACCP is and how to use it to implement and apply a successful food safety management system within a brewery. The course outlines each essential step of the HACCP process and uses examples in brewing to aid you to gain an understanding of how to apply it to this sector. The course also gives examples and demonstrates on how to document a HACCP plan at key stages of the brewing process. The key physical, chemical, biological and allergenic hazards associated with brewing are outlined in the course. Following completion of HACCP for Brewing course you will be able to apply the 7 principles of HACCP to your brewing operations and document a HACCP plan.*



## **Learning Outcomes**

### **Introduction:**

- What is HACCP?
- Why use HACCP?
- Where HACCP comes from?
- Legislation around HACCP

### **Section 1 Pre-requisite Programmes**

- What are pre-requisite programmes / Good Manufacturing Practice
- Application of good manufacturing practice examples throughout a brewery
- Gain a better understanding of what measures are required within a brewery to ensure a safe and high quality beer
- Assist you with documenting your Pre-requisite control measures

### **Section 2 HACCP Preparation and Development**

- Take you through the preparation stages of HACCP in a brewery
- Give examples that will aid you in completing your HACCP plan such as completing process flow diagrams for different processes within a brewery

### **Section 3 Principle 1 of HACCP**

- How to apply Principle 1 of HACCP in a brewery
- Outline key physical, chemical, biological and allergenic hazards associated with the brewing process
- How to conduct a hazard analysis within your brewery i.e. determine significant hazards
- Examples of control measures
- Demonstrate how to document hazard identification, hazard analysis and control measures to aid you in completion of your HACCP plan

### **Section 4 Principle 2 of HACCP**

- How to apply Principle 2 of HACCP in a brewery
- How to identify Critical Control Points (CCPs) within the brewing process
- Application of the Campden BRI Decision Tree and the Codex Alimentarius in determining CCP's at key process steps in the brewing process
- Examples and demonstrations on how to identify and document CCPs

### **Section 5 Principles 3 – 7 of HACCP**

- How to apply Principles 3 (Critical limits), 4 (Monitoring), 5 (Corrective Action), 6 (Verification) and 7 (Recording – documentation) in a brewery
- Examples and demonstrations on how to identify and document your critical limits, monitoring methods, corrective actions and verification methods within the key food safety control stages in the brewing process



## Section 6 Final Stages of HACCP

- The steps you need to take within your brewery to ensure the HACCP system works effectively and continually produces a safe finished beer
- How to validate your HACCP plan by giving examples for the brewing process
- The requirement to review your HACCP plan and outline how to record HACCP review
- How your HACCP plan can fail within your brewery and the steps to take to ensure this does not occur

## Summary

- Summarisation of course