



Workshop will help managers keep up to speed with current hygiene and HACCP legislation

Meat Training Council (MTC) is holding a meat managers' hygiene and HACCP workshop to help raise awareness of the need to keep abreast of current regulations and the problems that can arise if you don't.

MTC Chairman Bill Jerney says: "Hygiene and HACCP regulations may not be the most sexy subject on the planet but they are critical to the operational safety of any business. Rules and regulations are also constantly changing so it is important to keep up to scratch with current legislation – failure to do so can have a detrimental effect and even force the closure of some businesses.

"Good hygiene and HACCP procedures should be used as an example of best practice which not only acts as reassurance to customers but can also help give a business competitive edge."

Aimed at employees involved in practical butchery on a daily basis the one-day course will cover:

- Overview of the Principles of Food Safety and Hygiene
- Understanding HACCP Terminology
- The seven HACCP Principles
- Identifying Hazards
- Identifying controls and CCPs
- The HACCP Template
- Monitoring Procedures and Corrective Action
- Validation, Verification and Review Procedures

The cost of the course is £150 per person. The course will be accredited by FDQ by taking a short test and completing a case study. The cost includes refreshments, training material and the opportunity to purchase the HACCP Review and Guidance Manual for £40.00.

The workshop takes place at Winterhill House, Milton Keynes late October/early November. If you would like to attend or for further information please contact Mary Fisher either on 01908 231062 or email: mary_fisher@meattraining.org.uk to reserve your place.