



HACCP Certification Workshop

CHTA Member Information Pack

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Introduction

This internationally accredited HACCP certification workshop is designed primarily for:

- Hotel F&B Departments
- Health & Safety Managers
- Food Purchasing and Stores Departments
- Food Manufacturing
- Wholesale and Distribution Companies

It is recommended that all small to medium-sized hotel properties involved in food handling have at least two or three HACCP certified employees, to manage their Food Safety Management System (FSMS).

Larger properties are likely to have a HACCP team of between six and ten individuals, subject to the number of kitchens and food/beverage outlets.

Who Should Attend

This HACCP certification workshop is aimed at supervisors and managers involved with the flow of food from purchase to service, and those likely to support their organization's Food Safety Management System. This includes:

Purchasing & Stores

- Purchasing and Stores Supervisors/Managers

Restaurant & Bar

- F&B Director/Manager
- Restaurant and Bar Floor Supervisors

Kitchen

- Head/Exec Chef
- Sous Chef
- Line Cooks
- Other Kitchen Supervisors

Health & Safety

- Environmental Health & Safety Managers

Maintenance

- Maintenance Department Supervisor / Manager - *Particularly important for larger properties, as a number of prerequisite programs will need to be considered, such as pest control, equipment and building maintenance, etc.*

Workshop Outcomes

The qualification achieved through this workshop is the internationally recognized Royal Society for Public Health (RSPH) **Level 3 Award in HACCP**.

Through a hands-on approach, the workshop ensures that your key supervisors and managers become formally HACCP certified, and develop the knowledge and skills to:

- Respond effectively to tour operator health & safety and food hygiene audits
- Develop a HACCP plan for your organization
- Develop and maintain your organization's Food Safety Management System
- Undertake internal food safety audits to ensure food hygiene standards are being maintained
- Train your organization's food handlers in the areas of food safety and sanitation standards
- Help your organization meet legislative requirements and establish a "due diligence" defense in the event of an incident

Prerequisites

All candidates must have good written and verbal communication skills, analytical / problem solving skills, and a completed secondary school education.

It is desirable that participants have attended a Level 2 Food Safety program, such as:

- RSPH Level 2 Award in Food Safety
- Springboard Level 2 Award in Sanitation Standards, Food Safety and HACCP
- ServSafe Food Handler

Although desirable, this is not essential, as the relevant material will be revisited during the first day of the workshop.

Workshop Duration

The workshop runs across three consecutive days, starting at 9:00am and concluding at 4:00pm.

Workshop Location

The three-day workshop can be held at any CHTA member's property, if arranged directly by the member, or at a central location if arranged through the respective national hotel and tourism association.

Workshop Assessment and Certification

The qualification to be awarded as part of this workshop is the **RSPH Level 3 Award in HACCP for Catering and Food Manufacturing** (Ofqual qualification number: 500/6522/1).

A 90 minute examination consisting of 45 short answer questions (multiple choice) will be administered at the end of the 3rd day.

Successful candidates will achieve either a "Pass" or "Distinction", and will be certificated by the Royal Society for Public Health (UK headquartered international accreditation body).

In order to be awarded a **Distinction**, candidates must achieve a mark of at least 38 out of 45. Candidates who achieve a mark between 30 and 37 will achieve a **Pass**.

Workshop Provider

As an RPSH Approved Centre, Springboard Caribbean workshops have an excellent track record. To date, 95% of workshop attendees have received a pass or distinction in this certified qualification.

Workshop Cost and CHTA Discount

The standard price for the three day HACCP certification workshop is \$495 USD per participant. This includes:

- Training
- Printed course materials
- Examination
- Certification from the RSPH

In addition, **CHTA members are entitled to a 20% discount** for all workshops completed prior to the 28th February 2017.

This brings the price to **\$396 USD per participant**, a saving of \$99 USD for CHTA members.

The prices stated do not include the cost of venue, lunch and refreshments, which are normally provided by the client property or NHTA, and consequently may attract an additional fee per participant.

Group Size

The HACCP Certification Workshop is delivered to a maximum group size of 30 and a minimum group size of 25.

Further details

European, UK and increasingly US legislation requires food business operators to implement a documented food safety management system, based on the principles of a Hazard Analysis Critical Control Point (HACCP).

HACCP provides a systematic and science based approach for identifying hazards in food production, and the implementation of cost-effective controls and monitoring procedures at points which are critical to food safety. This is fast becoming the de facto standard across the hospitality industry.

When tour operators undertake food hygiene audits at the Caribbean properties that participate in their programs, they now check for the implementation of a HACCP-based Food Safety Management System.

Testimonials

“The training that you provided over the three-day workshop was excellent! Your teaching style was commendable, as you did not assume that the audience was knowledgeable and was able to engage interaction for learning in a manner suited for professionals. The information that I learnt from this workshop was very practical as I could directly relate it to my job as an Environmental Health and Safety Manager.

After the three days, I was confidently prepared to write the assessment for certification. Beyond this I was able to confidently and easily transfer pertinent information to my team during routine inspections and training. Your method of teaching was so commendable that I would, without hesitation recommend you to any professional and use your services should the need arise. I have been to college three times, graduating with three degrees and taught by approximately 100 lecturers/professors; further, I worked as a teacher, however, I must admit that your training session was one of the best experienced.”

Kenaz Francis, Environmental Health and Safety Manager
Sandals Grande

“I am a lecturer at the Sir Arthur Lewis Community College, and Food Safety Standards form an integral part of the content I teach to my students. When I heard that Saint Lucia Hotel and Tourism Association (SLHTA) was offering this course, I jumped at the opportunity to improve my knowledge in this area. I found the course content to be very comprehensive. The tutor was engaging and informative. It was a pleasure meeting my fellow classmates as they fostered an environment conducive for learning. In closing I would like to express my appreciation for this wonderful learning experience.”

Diodata Preville-Alfred, Hospitality Lecturer
Sir Arthur Lewis Community College

“I must say I am pleased that I got Distinction on the exam. I was impressed with the level of professionalism and execution of the training. The program was very intense with all aspects of HACCP covered from processes, procedures & regulations etc. I enjoyed every minute of it.”

Dave Parker, Food and Beverage Director
Bay Gardens Resorts

“I chose to participate in a HACCP Certification Workshop (Royal Society for Public Health Level 3 Award in HACCP for Food Manufacturers and Caterers) offered by Springboard because I wanted to be better able to train my organisation’s food handlers in food safety standards.

I gained valuable information from a well delivered training from Mr. John Quail of Springboard, and feel confident that I am now fully equipped to deliver effective training on HACCP standards.

The workshop was interesting and fun and I was able to meet my goal and more; I also learnt how to develop and audit Food Safety Management Systems. The training was delivered in an easy to understand way with opportunities to demonstrate your learning and to ask questions.

This has been such an important step in my career in the Food Safety and Hospitality Industries. I highly recommend Springboard and specifically their HACCP training for all in the manufacturing and catering businesses.”

Bianca Young, Environmental Health and Safety Manager
Sandals Halcyon

“Thank you for the wonderful opportunity of sitting in this seminar. It was truly insightful and edifying. I would highly recommend this HACCP Certification Workshop for anyone in the Hospitality Industry with responsibility for Food Safety including Purchasing and Food & Beverage Managers and Supervisors.

This 3 day workshop was a lot of work and very comprehensive, from basic food safety and hygiene through to preparing HACCP Plans and undertaking food safety audits.

The Tutor was extremely knowledgeable, enthusiastic and absolutely committed to ensuring that everyone understood the sometimes difficult concepts. There was also group activities one of which involved actually developing a HACCP plan which also helped in making the learning more concrete.

Overall, I feel this is a very good programme that should be embraced, as it will go a far way in reducing food safety incidents and the risk of litigation.”

Joe Dubois, Chairman - **Hospitality Industry Committee**
Group HR & Training Manager - **Bay Gardens Resorts**

Register Your Interest

If you're interested in attending a HACCP Certification Workshop as an individual, or arranging one for your business, please get in touch using one of the contact methods below. Once we've received your enquiry, we'll respond within two working days.

Web: <http://springboardcaribbean.com/cta-haccp>

Tel: +1 (758) 450 0198

Email: info@springboardcaribbean.com