TECHNICAL
EDUCATION
ACADEMY

Operational Risk Management Center

COURSE PROGRAMME

000698

HSSE046 - Hazard Analysis and Critical Control Points



Learn from the Best in the Business!

Course overview

Duration: 2 days / 16 hours · Intermediate level

Why take this course

Hazard Analysis and Critical Control Points (HACCP), is a systematic preventive approach to food safety from biological, chemical, and physical hazards in production processes that can cause the finished product to be unsafe and designs measures to reduce these risks to a safe level. HACCP attempts to avoid hazards rather than attempting to inspect finished products for the effects of those hazards.

The aim of this programme is to provide trainees with skills and knowledge required to become competent when implementing and maintaining a HACCP system in the workplace where particular foods are prepared according to domestic or international legislation.

Who it is for and how it helps

All employees working at all levels within the food business.

What you will learn

- Define HACCP and list the five preliminary steps and seven principles that form the basis for HACCP systems
- Explain the origins and history of HACCP systems
- Explain the principles of process control versus end-product testing for management of food safety hazards
- Define a food safety hazard and list examples of biological, chemical and physical hazards
- List common prerequisite programs and their importance in overall food safety management
- Describe HACCP plans and considerations in their development

Programme instructor



Hady Elgedaily

Dedicated HACCP and Hygiene professional with comprehensive experience across leading hotel chains, specializing in the design, implementation, and oversight of food safety systems. Skilled at collaborating with cross-functional teams to manage supplier compliance, conduct in-depth audits, and deliver targeted training programs that elevate operational quality. Recognized for successfully launching and standardizing HACCP frameworks, reducing non-conformance rates, and optimizing hygiene strategies to balance safety with cost-effectiveness.
Demonstrates strong leadership capabilities, evident in coordinating monthly Food Safety and Sanitation meetings, managing legionella and pool protocols, and ensuring strict adherence to local and international regulations. Adept at documenting processes, generating detailed reports, and presenting compliance updates to both hotel management and regulatory agencies.

Participant ratings

Programme evaluation based on participant feedback

Overall programme rating — 5.0 / 5

Clarity of learning objectives	**4.9 / 5**
Confidence in applying knowledge and skills	**4.8 / 5**
Achievement of learning objectives	**4.8 / 5**
Relevance of content to job tasks	**4.8 / 5**
Suitability of difficulty for the level of preparation	**4.8 / 5**
Increase in knowledge	**4.9 / 5**
Skills development	**4.9 / 5**
Willingness to recommend the programme to colleagues	**4.9 / 5**

20 responses

Joining the programme

Contact the Academy and quote course code 000698 to confirm dates, delivery format, prices and enrolment terms.

Training for your team

Tell us your business goals, the roles and number of participants, and your preferred dates and location. This will help us discuss the right training option.

Preparing for the programme

The published programme does not specify any prerequisites. Contact us before enrolling to confirm how to prepare.

Discuss your training needs

mail@tecedu.org
www.tecedu.academy

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