

Brewlab

Course:	Brewlab: Hazard Analysis and Critical Control Points Course (HACCP)
Duration:	1 day
Venue:	Brewlab, Unit 1, West Quay Court, Sunderland Enterprise Park, SR5 2TE
Cost:	£235. A £50 deposit required to secure your place. Includes VAT.
Accommodation:	Not included

Introduction

HACCP is an intensive one day workshop providing a comprehensive introduction to HACCP principles and techniques, as required by a commercial brewer. It is suitable for those looking to advance their knowledge and skills to ensure consumer safety is enhanced when consuming their products.

A background knowledge of brewing is required for the course so as to put the techniques into perspective. This workshop will give you a sound overview of the HACCP requirements of beer production and packaging, how this relates to due diligence and compliance to food safety legislation in your brewery. The course provides the opportunity to construct a brewery HACCP plan with respect to microbiological, physical and chemical food hazards throughout the process, this is a requirement of the local Environmental Health Departments. We will be pleased to allow you to write your HACCP plan based on your own brewing processes, to enable you to implement monitoring quickly and effectively.

Our staff have many years of experience as working brewers and as laboratory specialists and are available to discuss your specific production system and requirements.

For those students with no current facilities, our in house breweries will be utilised for study during the workshop and will offer opportunity to discuss working practices in relation to HACCP and legislation.

Brewlab courses have run since 1986 and have been attended by hundreds of participants. As a result of this, and of their own hard efforts, many of our participants have gone on to establish breweries of various sizes and to put quality assurance into practice to produce high quality products.

We hope that you will have similar success. It is in all our interests that you succeed so we offer the best possible instruction, information and advice - both on the course and later when you apply your skills.

Objectives

At the end of the HACCP workshop you will have:

- Seen an overview of current legislation with regard to food safety.
- Had opportunity to see real case studies.
- Had opportunity to identify food safety hazards in a brewery.
- Had opportunity to develop skills in understanding the identification and control of critical hazards.
- Received instruction in developing a full HACCP plan on a commercial brewing operation.

Programme

9.30am – 12.00pm. Overview of HACCP, constructing a flow diagram with inputs and outputs and, legislative requirements. Compatibility with current Quality Assurance schemes.

1.00pm – 2.30pm. Case Studies, pre-requisite programs and hazard identification at each process step.

2.30pm – 4.00pm. Decision tree and identification of critical control points. Monitoring, validation, verification of the HACCP plan and record keeping for audit purposes.

The workshop is run as a module within our popular Practical Brewing and Brewing Technology courses, but may be taken independently either as a delayed follow on or by employees of operating breweries.

Additional support for your brewing operation is also available through free, informal telephone or email advice after the workshop finishes. We anticipate that you may have questions on the workshop content or on your particular circumstances and are pleased to help and advise you. We also give you a detailed folder of notes for reference.

Accommodation

If you need any help to locate a good place to stay in Sunderland, our staff will be happy to offer advice.