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quality management

environmental
management

project management

hotel management

HACCP

IT consulting

entry analysis

advisory and
consultancy

system auditing

designing of
training programmes

IT training

employee training

conference and
congress
organisation

consultancies

WHAT IS HACCP?

Hazard Analysis Critical Control Points is a systematic method using seven principles for analyzing a food process and determining possible biological, chemical, and physical hazards within that process. HACCP designates the critical control points necessary to eliminate or minimize hazards, and manage the prevention of food safety defects during all stages of food production and service.

WHAT IS HACCP 9000?

ISO 9000 is a set of global standards that provides quality assurance requirements and quality management guidance to promote consistent quality practices. The standards define the critical elements that must be taken to produce a quality product. HACCP 9000 is an international program that integrates HACCP and ISO 9000 into one management system to assure food safety and quality for a food service operation, anywhere in the world

THE HACCP 9000 COURSE

Prepares food and beverage handling organizations to implement the consolidated HACCP, ISO 9000, and food hygiene principles into a HACCP 9000 program. The course is for persons with little or no previous experience in implementing a formal food safety or quality plan, and covers the critical aspects of a successful program