



Course Code: PROCON

Course Name: Process Control Management

Course Description: Managing Risk throughout your Process Flows through Considered Control Measures

Course Summary (This course covers the following Process Control Management content)

Development

- + Key Definitions For Process Control Management
- + About Process Control Management
- + Food Business Receival Requirements
- + Process Control Management: Storage
- + Types of Food Preparation and Practices
- + Thawing Foods
- + Food Preparation Storage Requirements
- + Control of Utility Services
- + Process Control Management: Cooking
- + Process Control Management: Cooling
- + Process Control Management: Hot and Cold Temperature Holding
- + Equipment Cooling Ability
- + Reheating Temperature and Time Monitoring
- + Process Control Management: Assembly and Service
- + Process Control Management Development
- + Process Control Management: Receival
- + Supplier Non-Compliance Report
- + Process Control Management: Preparation
- + Washing and Sanitising Foods
- + Food Preparation Time Control
- + Cutting Boards and Containers
- + Water
- + End of Cooking Temperature Checks
- + Considerations for Assembly and Service
- + Doggy Bags
- + Process Control Management: Reheating
- + Process Control Management: Cook Chill Method
- + Development

Monitoring

- + Assembly and Service
- + Cooling
- + Temperature Monitoring and Recording Protocols
- + Receival
- + Preparation
- + Monitor
- + Hot and Cold Temperature Holding
- + Reheating
- + Primary Production
- + Storage
- + Cooking

Implementation

- + Need Help with Process Control Management?
- + Implementation

Documentation

+ Documentation

Corrective Action and Preventative Action

+ Temperature Control Related Corrective Actions

+ Corrective Action and Preventative Action

Verification

+ Verify

Validation

+ Validate

Skills and Knowledge

+ Skills and Knowledge

Recommended Prior Knowledge or Experience

- + No prior knowledge or experience of **Process Control Management** is required for Training Participants.
- + This Training Activity is recommended for Senior Management, Middle Management and Operational Personnel.

Learning Outcomes

- + Training participants will gain a basic understanding of the application and management of **Process Control Management** within food safety and quality systems.
- + Basic knowledge competency for **Process Control Management** can be verified through successful completion of the available assessment activity for this course.
- + Basic skill competency for **Process Control Management** can be verified through the completion of the competency checklist available through your haccp.com Training Matrix.

Online Training Environment

Recommended Device Standards

- + CPU - Dual Core or higher
- + Monitor - 11 Inch or larger
- + RAM - 512 MB
- + Operating System - Windows XP or Higher / MacOS
- + Resolution - 1366*768
- + Internet Speed - 2 Mbps

Recommended Browsers


- + Chrome - Chrome 64 or Higher
- + Firefox - Firefox 58 or Higher
- + Internet Explorer - IE11
- + Microsoft Edge - Any Version

Recommended Software


- + Microsoft - Microsoft Office / Open Office
- + PDF Viewer - Adobe Reader / Updated Chrome Browser
- + Flash Player - Adobe Flash Player
- + Zip File - Any Compression tool like WinZip / WinRar


Learning Material Formats


+ The Learning Materials for this haccp.com Training Activity can be selected from any of the formats provided, including:


 Website Content (Text Based)

 MP4 (Audio Visual)

 MP4 and Text (Audio Visual and Text)

 PDF (Text Based)

 MP3 (Audio)

 Slideshow (Visual)

Cost

+ Unlimited access from **\$9.90** USD Per Training Participant per Year!

Required Time

+ **Learning Materials:** 0 Minutes

+ **Online Assessment Activity:** 90 Minutes (Whilst no formal time limit is prescribed for completion of haccp.com Assessment Activities, we recommend Assessments are completed within a 90-minute timeframe)

Certificate of Completion

+ A Certificate of Completion will be available upon successful completion of the Assessment Activity (Pass mark is 75%).

Post Training Competency Verification

+ A Competency Checklist will be downloadable upon successful completion of the Assessment Activity.