

IDENTIFICATION

Course code : E3AG6QH7
ECTS : 1.5

DURATION

Lectures : 6
Tutorial classes : 14
Labs : 0
Total : 20

Project :
Personnal work :

ASSESSMENT

Individual assessment Oral presentation
Submission of a report

TEACHING MATERIALS

Course materials Good practice guides
Standards

LANGUAGE

English

CONTACT

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UE : UE6-QHSE

COURSE : SDA : HACCP

SCOPE OF THE COURSE

OBJECTIVES

To know how to design, implement, and manage an HACCP system

COMPETENCE AND SKILLS

— Understand the obligations of food business operators regarding food safety
— Identify the main hazards associated with food — Develop a food safety assurance system based on the HACCP method — Analyze causes of non-compliance and propose appropriate corrective actions

PROGRAM

— Regulatory context : Hygiene Package and — Sanitary Control Plan — Implementation of good hygiene practices — The HACCP approach : 7 principles and 12 steps Phase 1 : Form the HACCP team Phase 2/3 : Describe the product, its distribution, and intended uses Phase 4/5 : Construct and confirm the process flow diagram Phase 6 : Identify, assess hazards, and define control measures Phase 7/8/9 : Determine PRPO / CCP and monitoring limits Phase 9 : Establish a monitoring system Phase 10/11 : Corrections, corrective actions, and verification procedures Phase 12 : Establish documentation and archiving

BIBLIOGRAPHY

Codex Alimentarius, European regulations (Hygiene Package) Good Hygiene Practice Guides (GBPH) ISO 22000 v2018, ISO-TS 22002-1, NFFV01-006 v2022 (HACCP) standards From HACCP to ISO 22000 - Olivier BOUTOU, 2014, 3rd Edition - AFNOR DGAL, CERVIA, ACTIA guides, ANSES hazard sheets

REQUIREMENTS

Knowledge of the agri-food sector and Good Hygiene Practices. Food microbiology, unit operations, food shelf life.