



Composting & Anaerobic Digestion
Association of Ireland

HACCP for Composting & Anaerobic Digestion Sites

HACCP in ABP Composting/anaerobic digestion facilities is important. Facilities are required by law to implement a HACCP plan. This course will train compost/anaerobic digestion site managers on HACCP enabling them to implement and manage a HACCP plan for their facility.

One day HACCP foundation course

This course will enable delegates to obtain an introduction to the concept, terminology and principles of HACCP and the practicalities of implementation in composting. Special reference will be made to the identification, evaluation and control of significant hazards associated with the composting process. The focus will be on a case study which will be based on an example composting HACCP plan.

Course content

- Background to HACCP - Codex principles, application, benefits
- Introduction to prerequisite programmes
- Hazard identification and control
- Case study exercise

Participants will receive a Certificate of Attendance from Campden BSI.

"Guidance given in the workshop enables HACCP team members to gain the required knowledge and understanding of HACCP to show the competence that is needed to meet recognised international standards."

Robert Gaze – Event Director, BRI Campden

WHO SHOULD ATTEND?

- ▶ Compost Facility Managers
- ▶ Anaerobic Digestion Facility Managers

WHY ATTEND?

The common sense approach to assuring compost safety, embodied in the Codex principles of HACCP, is explained with the use of a case study. Experienced tutors provide tips on the practical approach to developing HACCP-based systems.

The Department of Agriculture, Food and the Marine require a HACCP plan to be implemented on composting and anaerobic digestion facilities processing ABP material.

TRAINER

The trainer is Dr. Christopher Knight from BRI Campden UK.

His relevant qualifications include:

- ▶ Advanced Diploma in Applied HACCP (awarding body RSPH)
- ▶ Established training provider in HACCP (approved by the PSPH) for levels 2, 3 and 4) with over 20 years' experience in the application of HACCP based systems for a wide range of product sectors and process types.

- ▶ Author of the Campden BRI guideline documents on the application of HACCP in agriculture, produce and feed and AHDB/HGCA guide for the application of HACCP in grain storage.
- ▶ Experience relevant to composting includes:
 - Continuous flow thermophilic composting systems
 - Anaerobic digestion process (food and animal waste)
 - Sewage treatment process (digestion and lime treatment) and application of sludge to land.



Dr. Chris Knight, Campden BRI

Chris Knight is Head of the Agriculture Department at Campden BRI.

Chris has a BSc from Hull University and MSc, DIC and PhD from Imperial College of Science and Medicine. His training was in botany and plant pathology, a career he continued with posts at Manchester University in research on bananas and as a lecturer and the National Institute of Agricultural Botany, Cambridge as a Plant Pathologist.

He joined Campden BRI in 1986 as Head of the Agriculture and has built up a range of research and services offered by the department. The focus of the work is on ensuring food safety and quality through an integrated food chain. In addition to an involvement in production and handling practices and primary product safety and quality criteria, he has a special interest in the application of food safety management systems in the agri-food chain such as the application of HACCP principles, risk assessment techniques and traceability systems.

Campden BRI is a major training provider to the agri-food and drink chain offering over 200 scheduled courses and events.

Campden BRI is the UK's largest independent membership-based organisation carrying out research and development for the food and drinks industry worldwide. It is committed to providing industry with the research, technical and advisory services needed to ensure product safety and quality, process efficiency and product and process innovation.

Facilities include three fully equipped food processing halls, product and process development facilities, a substantial, leading-edge sensory analysis suite, and extensive research and analytical laboratories covering microbiology, hygiene, chemistry, biochemistry and microscopy. Overview of services

Purpose built training centres and dedicated information services are central to Campden BRI's pivotal role in technology transfer. A substantial and growing training programme forms the basis of worldwide in-house training for industry tailored to specific company requirements. Best-practice guidelines with industrial input and endorsement provide practical knowledge, and newsletters, alerting bulletins and seminars address current issues.

Campden BRI has achieved ISO 9001:2000 certification for all UK activities. Many of the technical services are UKAS (United Kingdom Accreditation Service) accredited. Campden BRI also has an award as an Investor in People and is committed to high standards of training for all staff, providing industry with a centre of excellence in skills and learning.

COURSE FEE

- ▶ The course fee for members of Cré is €350.
- ▶ The course fee for non – members is €495.

Booking

The course will be organised when there is a sufficient number of people registered. So it is important that you send an email to Percy to let him know you are interested in attending the course.

For Further Information:

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