

HACCP Level 4

Training Program

Learning Outcomes

You will be able to...

- Manage and implement an advanced HACCP food safety system.
- Identify hazards and establish effective CCPs.
- Validate, verify, and maintain food safety records.
- Drive continuous improvement and ensure regulatory compliance.

**100,000+ Students
have been Trained**

since
1997

**Program is
offered by**

3D EDUCATORS
INT
22 Years of
Excellence in
Training &
Development

**Invest in
People the
only Asset
that Appreciates**



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Program Details

Inauguration

The Training Program will be inaugurated by a senior member of 3DEducators

Program Structure

No of classes per week	01 Class
Duration of each class	02 - Hour
Total Duration	16 Hours

Other Learning Activities

Classroom Assignments	08
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About the Program Instructor

The HACCP Level 4 program has been designed by a seasoned food safety expert with over 20 years of industry and academic experience. The instructor brings deep knowledge of global food safety standards, including ISO 22000, FSSC 22000, Codex Alimentarius, and FDA regulations, ensuring participants receive internationally relevant training.

With a strong background in food science, regulatory compliance, and quality assurance, the instructor has led numerous successful HACCP implementations across various sectors such as dairy, meat processing, bakery, and catering. Their practical insights help bridge the gap between theory and real-world application.

In Affiliation with





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Course Outline:

This HACCP Level 4 program is designed and led by an experienced food safety specialist with a strong background in HACCP implementation, regulatory compliance, and international food safety standards. With a practical, industry-focused approach, the instructor equips participants with the knowledge and skills needed to manage advanced food safety systems and succeed in HACCP Level 4 certification.

1. HACCP System Management
2. Validation and Verification
3. Documentation and Record Keeping
4. Regulatory Compliance
5. Hazard Analysis
6. Critical Control Points (CCPs)
7. Monitoring and Corrective Actions
8. Continuous Improvement
9. International Food Safety Regulations
10. Case Studies and Practical Applications
11. Pre Requisite Programs (PRPs)



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TERMS & CONDITIONS

WITHDRAWAL FROM THE DIPLOMA/CERTIFICATION

Students are not allowed to withdraw from the Diploma. If a student cannot continue the Diploma his/her fee will be forfeited.

CONDUCT AND DISCIPLINE

A disciplinary action, leading to rustication, will be taken against students whose conduct is found objectionable at any time during the course of study. Reference will be made to 3D Educators code of conduct.

EVALUATION AND GRADING

The performance of students is evaluated through continuous observation of a student's performance in the Diploma – class participation, submission of assignments, quizzes and exercises.



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The student will be examined through three hourly exams conducted at the midterm and a final exam at the end of the program. Total marks for passing the Diploma will be 60 out of a total of 100.

Students who do not meet the attendance or any other eligibility criteria will not be allowed to appear in the final examination.

The following grading plan will be applicable for the Diploma:

A	87 - 100
B+	81 -86
B	72 - 80
C+	66 - 71
C	60 - 65
F	below 60



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Students who are unable to appear for the final exam are required to submit a written application stating the reason for not appearing for the exam. 3D Educators reserves the right to approve or deny such applications. If approved, the student will be allowed to sit for the exam within one month. Failure to do so, the student will be resubmit the examination fee and sit the future schedule exam. Without passing of the exams no certification will be awarded.



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ONLINE LIVE CLASSES FACILITY AVAILABLE

- Instructor Led Training
- Real Time Presentations
- Interactive Classes
- Complete Notes and Other Stuff shall be provided through our Secure Student Login Member's Area
- For Online Live Classes, you may please download the Admission Form through our website <http://www.3deducators.com>. Fill it properly and attached the required document along with Picture and send back to info@3deducators.com with scanned fee submitted voucher in the bank.
- For Pakistan you may submit the fee at any MCB Branch with the title of "3D EDUCATORS-TRAINERS & CONSULTANTS".
- If you are outside Pakistan then you may transfer via Bank to Bank or any western union, Fast Track, Money Gram or else International Transfer Body.
- After Admission, if you don't have GMAIL Account then you are requested to kindly make one GMAIL Account and shared it info@3deducators.com. Then further correspondence shall be made by our institute official.
- Extra Bandwidth Charges shall be incurred.

DISTANCE NOT MATTER

You can join in the live classes Sessions of 3D EDUCATORS – TRAINERS & CONSULTANTS from anywhere of the world.

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PRECAUTIONARY MEASURES

- During Classes, you are requested to make sure that you are in isolated room, where no noise should be there except your voice.
- Kindly Switch Off your Cell Phone during the class, because it will disturb the quorum of class.
- If you have taken the admission in the course online lonely, then ethically it is recommended and suggested that you alone in the class.
- Recording of Lectures are not allowed at your end.

This world is emerging and growing in the 21st Century very rapidly because of latest and remarkable technologies and its advancement. Due to advancement of technology, we 3D EDUCATORS offer Live Interactive class sessions

3D EDUCATORS believe on Information Technology and its systems. Now you can also avail this facility at your home.

CONTACT US

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Get the Admission Form

Download Form | 

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3D EDUCATORS
TRAINERS & CONSULTANTS**