

# **PROFESSIONAL CODE OF ETHICS**

# Canadian Certified HACCP Professional - CCHP

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## PROFESSIONAL CODE OF ETHICS

One of the Food Processing Human Resources Council (FPHRC) mandates is to support the expansion of food manufacturing skills and knowledge in Canada, which results in better food safety practices throughout the industry. To support this mandate, the Canadian Certified HACCP Professional (CCHP) designation held its members to a minimum level of demonstrated competence through work experience and academic testing, and held its members to integrity through adherence to the code of professional conduct both in pursue of public interest. The code of professional conduct is binding to all CCHPs.

The Certified Canadian HACCP Professional (CCHP) designation is a professional credential that aims to recognize individuals that meet an industry standard. The process is voluntary and involves rigorous assessment methods and evidence of relevant experience.

As a Certified Canadian HACCP Professional, I must strive to:

- Contribute to the credibility of my profession and maintain the standards of my profession.
- Protect confidential information acquired in my professional capacity.
- Accurately represent my level of training in the workplace, and clarify any misinterpretation that others may have about my level of skills and knowledge.
- Keep up with the frequently changing industry knowledge and proficiency in HACCP.
- Exercise my leadership skills in exchange of knowledge or techniques that would benefit the profession.
- Conduct my professional work with honesty, integrity and fairness.
- Respect the fundamental rights and dignities of all people.
- Not engage in sexual harassment, demeaning or disrespectful behavior to others.
- Abstain from substance abuse when conducting my professional work to evade affecting my competency level at work and the safety of my coworkers.
- Assume responsibility for the professional development of staff under my supervision and students aiming to enter the profession.
- Perform in a manner that considers the adverse impacts of my work on the environment.
- Be alert at my work to minimize risks to the personal health and safety of my coworkers.

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- Avoid damage to others' reputation by knowingly making false statements about another staff or professional peer.
- Identify situations where conflict of interest exists or appears to exist and provide disclosure of this conflict to employer or pertinent parties.
- Support others in adhering to this code of conduct.