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H A C C P

IMPLEMENTATION COURSE

Hazard Analysis Critical Control Points (HACCP) is a framework that was created in response to the potential risks that are present when food is being prepared, manufactured, or packaged, helping those responsible to identify, control and minimise risks. Any organizations produce food product can implement HACCP into processes in any size of environment, from large factories where products are mass produced to small working kitchens where food is prepared by hand and served straight to customers. This intermediate-level course will teach the participants to effectively implement HACCP system in a food handling environment and is mainly based on the requirements referred to in the MS1480:2019 standard.

LEARNING OUTCOMES

Effective training is an important prerequisite to successful implementation of a HACCP plan.

Specifically, at the end of the training, the participants will be able to:

- Understand what food safety is all about and importance of food safety in their industry
- Gain knowledge on MS1480:2019 HACCP and other related legislations and regulations on food safety in Malaysia.
- Increase the required knowledge, confidence, and skill to drive implementation of HACCP in the organisation by understand the infrastructure needed to implement the HACCP system.
- Become familiar with technical terms from the field of HACCP and their meaning.

COURSE CONTENT

- Introduction to Food Safety & Mgmt. System
- Introduction to HACCP
- Malaysian Certification Scheme (MCS) For HACCP
- Importance of HACCP Pre Requisite Program: Understanding and Implementation of The Elements in Good Manufacturing Practices for Food Industries Organizations According to MS1514:2022 GMP (Second Revision).
- Overview of Hazards
- Developing and implementing a HACCP Plan According to MS1480:2019 HACCP standard.
- The Seven HACCP Principles
- Summary & Conclusions

TARGET AUDIENCE

Highly recommend this course to anyone actively involved in the development and maintenance of the company's food safety management system.

Duration: 2-Day Training Training
Options: In-house Only Language:
English & B. Malaysia