

COURSE OUTLINE

(ONLINE) MS1480: 2019 HACCP: (HAZARD ANALYSIS & CRITICAL CONTROL POINT) UNDERSTANDING & IMPLEMENTING TRAINING COURSE

Programme Overview

Hazard Analysis Critical Control Point (HACCP) is a food safety assurance system. It is about management of food safety. The HACCP approach to food safety is focused on hazard analysis, determination of critical control points and monitoring. It emphasizes prevention rather than the correction of problems after they occurred.

Course Content

- Role of HACCP in food safety
- Hazard Analysis
- Identification of Critical Control Point
- Establishment of Monitoring & Measures
- Establish Verification Schedule
- Set-up safety objectives, goals and management of food safety
- 7 Principles of HACCP
- Maintenance Of HACCP System
- MS 1480: 2019 HACCP Requirements

Learning Outcomes

- Provides understanding and important of HACCP system
- Increased consumer awareness of food safety
- Clear way how to implement the HACCP system
- Understanding of MS 1480: 2019

Who should attend?

- Managers
- HACCP Coordinator and Team Members
- Fresh Graduate/ QA Executive
- And those who involved in the development and implementation of company's food safety system

Duration: One Day

Training Mode: Online

COURSE TENTATIVE

Day 1

TIME	CONTENTS
0845 – 0900	Registration
0900 – 0930	Section A: Introduction to the course and History of HACCP
0930 – 1030	Section B-1: Terms & Definitions Section B-2: 7 Principles of the HACCP
1030 – 1100	Tea Break
1100 – 1300	Section C-1: Logic Sequence for Application of HACCP Section C-2: Implementation <ul style="list-style-type: none"> • General requirement
1300 – 1400	Lunch Break
1400 – 1530	Section C-2: Implementation (Continue) <ul style="list-style-type: none"> • Pre-requisite Programmes • HACCP system requirements
1530 – 1645	<ul style="list-style-type: none"> • Operation, maintenance and improvement of the HACCP system • Application of the HACCP system
1645 – 1700	Section D: Conclusion
1700	End of the Programme