

COURSE OUTLINE

#DIYHACCP | GMP & HACCP ESTABLISHING & CONTROLLING DOCUMENT (Based on MS1480: 2019 & MS1514: 2022)

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.

This course is custom made for all levels in food industry from food manufacturing to food services by focus to way how to prepare the documentations. The documentations include HACCP Manual, GMP/ PRP Manual, Material Specification & etc. During the course, participants are given full set of HACCP Manual sample for future reference.

Course Content

- 7 Principles of HACCP
- Identification & Analysis of Hazard
- Determine, Monitoring & Controlling of CCP (HACCP Plan) & Its Validation
- Establish Verification Schedule
- Prepare Materials (Raw, Packaging, Finished Goods) Description/ Specification
- Create procedure for Pre-requisite programmes (MS 1514: 2022 Compliance) for Food, CAC/RCP-1 1969 Rev.3 (2003) & CXC 1-1969 (2020)
- Review on Plant Layout requirements

Learning Outcomes

- Provides understanding and important of HACCP system
- Clear way how to implement the HACCP system
- Understanding of MS 1480 & Pre-requisite programmes (MS 1514: 2022 Compliance)
- Prepare documentation structure during implementation of HACCP system

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: 10 hours (2.5 hours X 4)

COURSE TENTATIVE

Part 1

TIME	CONTENTS
0830 – 0930	Section 1-1: Introduction of Food Hygiene & Understands the HACCP system Approach <i>“From Zero to Hero”</i>
0930 – 1100	Section 1-2: Management Responsibility Activity 1: Preparing Documents

Part 2

TIME	CONTENTS
0830 – 0930	Section 2-1: Preliminary Steps to Enable Hazard Analysis (Product Description, Intended use & Potential Consumer Abuse) Activity 2: Product Description
0930 – 1100	Section 2-2: Preliminary Steps to Enable Hazard Analysis (Process Flow Diagram) Activity 3: Draft the Process Flow Diagram

Part 3

TIME	CONTENTS
0830 – 0930	Section 3-1: Development of GMP/ PRP Procedure & Record Activity 4: Writing procedure & forms
0930 – 1100	Section 3-2: Draw the plant layout Activity 5: Draw the Plant Layout

Part 4

TIME	CONTENTS
0830 – 0930	Section 4-1: Hazard Analysis Activity 6: Conducting the hazard analysis
0930 – 1100	Section 4-2: HACCP Plan Activity 7: HACCP plan summary