

HAZARDS ANALYSIS AND CRITICAL CONTROL POINT (HACCP)

OBJECTIVES

- To provide basic knowledge on understanding and implementing food safety management system or HACCP in a food processing factories and food services.
- To assist participants in preparing food safety policy and objectives in developing and implementing HACCP system.

COURSE CONTENTS

- Introduction to 7 Principal of HACCP
- Codex Alimentarius Commission CAC/ RCP 1- 1969, Rev 4 (2003) & ISO 22000:2005, MS 1480:1999
- Processes flowcharts, Product description and Process description
- Food hazards and Development of Hazard identification Analysis Worksheet
- Decision Trees for identifying Critical control point
- Determine Critical limits for CCP
- Monitoring of CCP
- Corrective Actions for CCP
- Verification
- Document Control & records keeping

WHO SHOULD ATTEND

Management level, Food industry personnel, companies planning to implement HACCP, Food Factory Managers, food premises' owners, food services industries, Food safety auditors, Production supervisors, government officers, health inspectors, hospitality industry personnel.

METHODOLOGY

Lectures, group discussion/ case study.

RESOURCE PERSON

Chin Bit Kee, worked in various food factories in Malaysia as well as in UK after having qualified in the field of food technology in 1983. His 30 years in the field of food technology included feasibility studies, design and setting up of food processing facilities, setting up of food quality and safety management system, training of food handling and processing personnel, management of food processing plants and sales outlets. In 2005, he qualified himself as a Certification Auditor on ISO9001:2008. To date, he has audited and certified nearly 150 organizations to ISO9001:2008. He is also a provisional auditor for Good Manufacturing Practice, HACCP, ISO22000:2005 food safety management systems. Apart from conducting certification audit of quality management systems that comply with ISO9001:2008, Mr. Chin also provides guidance to organizations in establishing their management systems according to ISO9001:2008, ISO14001:2005, OHSAS18001:2007, GMP/HACCP requirements. In addition, he also provides awareness and internal audit training in management systems requirement.

Duration

2 days

SSTC Member

RM 614.80

Non SSTC Member

RM 667.80

SME

Training Grant

RM 200.34

*all rates are inclusive
of 6% GST

For more information or registration, contact:

Sabah Skills & Technology Centre

No. 8, Jalan 1C, KKIP Selatan, Industrial Zone 1 (IZ1), KKIP, 88460, Kota Kinabalu, Sabah

Tel: 088-496613/4 (Ms. Jennifer/Shariffah) Fax: 088-499615,

Email: jennifer@sstc.org.my /shariffah@sstc.org.my

VISIT OUR WEBSITE at: <http://sstc.org.my>

