SS 590:2013 HACCP-BASED FOOD SAFETY MANAGEMENT SYSTEM AWARENESS TRAINING

The purpose of this training is to provide individuals and organizations with a comprehensive understanding of the HACCP (Hazard Analysis and Critical Control Points) principles and the implementation of the food safety management system based on these principles.

It also aims to improve food safety practices, promote compliance with regulations and ultimately safeguard public health.

DURATION
1 Day

LANGUAGE
English

COURSE CODE
MF-40021

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Course Content

The syllabus focuses on:

- **Overview of SS590:2013**
- **Key Clauses in SS590:2013**
- **Establishment of Food Safety Policy**
- **5 Preliminary Steps of HACCP 12 Stages to enable hazard analysis**
- **7 Principles of HACCP to develop HACCP Plan**
- **Differences between Prerequisite Programmes (PRP), Operational Prerequisite Programmes (OPRP) and Critical Control Point (CCP)**
- **Handling of Potentially Unsafe Products**
- **Understand Differences between Validation and Verification**
- **Control of Documents and Records**

Who Should Attend

- Anyone involved in developing, implementing, maintaining SS 590:2013 HACCP-based Food Safety Management System
- Individuals who are involved in food handling and keen to gain knowledge on SS 590:2013 HACCP-based food safety management system

Mode of Training

- Face-to-face training at client's site OR
- Online training with virtual interactive activities

Certification

Certification of Attendance will be awarded for participants who are with 100% attendance

Learning Outcomes

By the end of this training, learners from SS590:2013 HACCP-based Food Safety Management System Awareness Training will be able to:

- Understand the clauses and requirements of SS590:2013
- Develop and maintain food safety management system by meeting SS590:2013 requirements
- Define the organization's food safety policy
- Develop HACCP Plan by applying 7 principles of HACCP system
- Differentiate PRP, OPRP and CCP in food safety management system

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