



# SS 444:2018 HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP) AWARENESS

This course aims to equip learners to familiarize with HACCP terms and importance of food hygiene. At the end of the course, learners are able to develop and implement a HACCP plan based on preliminary tasks and HACCP principles to ensure effective control the food safety hazards.

Step up professional competencies and gain global recognition.

## DURATION

1 Day

## LANGUAGE

English

## COURSE CODE

MF - 40321

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## Course Content

The syllabus focuses on:

- Overview of Food Safety
- Introduction to food safety and hygiene
- Principles of HACCP System
- Management Responsibility
- HACCP Application
- Legal and other requirements
- Pre-requisite Programme (PRP)
- Accuracy of measuring equipment
- Validation and verification
- Documentation Framework
- Competency and Training

## Who Should Attend

Appointed Internal Auditor for Food Safety Management System, Quality Managers, Management Representative, Department Manager/ Key Personnel Involved In food safety operational and process

## Mode of Training

Synchronous Online Training and Online Assessment  
OR Face to Face Training and Assessment

## Method of Study

Our participant benefits from a learner-centered approach based on active-learning and problem-centric principles.

This is conducted through active participation methods such as role-playing and group discussion., Problem-based learning enables participants to find solutions to Issues through case studies, group discussion and industrial examples.

## Assessment & Certification

Certificates will be issued to participants who have attended the course and have successfully attain COMPETENT for MCQ assessments

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