



# COURSE SUMMARY

## Food Safety Risk Analysis

*...bridge to a better product*

### INTRODUCTION

A food safety risk analysis is essential not only to produce or manufacture high quality goods and products to ensure safety and protect public health, but also to comply with international and national standards and market regulations. With risk analyses, food safety systems can be strengthened and food borne-illnesses can be reduced.

### OBJECTIVES

- 🍷 To create exposure to participants on the importance of risk management in the food industry
- 🍷 To enable participants to know what to do in the event of a food safety incidence

### LEARNING OUTCOMES

On completion of this course, participants will be able to:

- 🍷 Describe the components of food safety risk analysis
- 🍷 Identify the hazards and risks associated with food safety
- 🍷 Understand how to manage risks effectively
- 🍷 Understand how to communicate risks to relevant parties

### TARGET PARTICIPANTS

- 🍷 Food Safety/QA personnel
- 🍷 Quality Managers/Executives
- 🍷 Production personnel

### COURSE LEVEL

Intermediate to Advanced

### COURSE DURATION

2 Days



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## COURSE FEE

RM 848 (inclusive 6% GST)

**HRDF CLAIMABLE**

## COURSE CONTENT

- 🍷 Introduction to Risk Analysis
- 🍷 3 Components of Food Safety Risk Analysis
  - a) Risk Management
  - b) Risk Assessment
  - c) Risk Communication
- 🍷 Group Discussion and Case Studies



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