



COURSE SUMMARY

HACCP Refresher (Case Studies)

...bridge to a better product

INTRODUCTION

HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.

OBJECTIVES

- 🍷 Review the participants' understanding of the HACCP principles
- 🍷 Apply the participants' up to date knowledge of HACCP
- 🍷 Explain current developments in HACCP

LEARNING OUTCOMES

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

- 🍷 Refresh their knowledge on the 7 principles of HACCP
- 🍷 Know how to maintain a working HACCP plan
- 🍷 Keep up to date with the latest developments in the food industry

TARGET PARTICIPANTS

- 🍷 HACCP team members
- 🍷 QA Personnel
- 🍷 Anyone with prior knowledge and experience in HACCP

COURSE LEVEL

Intermediate

COURSE DURATION

2 Days



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COURSE FEE

RM 848 (inclusive 6% GST)

HRDF CLAIMABLE

COURSE CONTENT

- 🍷 Introducing Operational Pre-requisite Programs
- 🍷 Review of HACCP Principles and Applications
- 🍷 HACCP Implementation
- 🍷 Updates on Legislations and Emerging Issues
- 🍷 Case Studies



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