



# COURSE SUMMARY

## HACCP in Food Service

*...bridge to a better product*

### INTRODUCTION

Since the 1980's, retail and food service operators have been exploring the use of HACCP in restaurants, grocery stores and other retail food establishments. Through this exploration, HACCP principles have been slightly modified to apply to the varied operations found at retail. This course is intended to provide details on how to develop a food safety management system based on HACCP principles

### OBJECTIVES

- 🍷 To enlighten the participants about the need to implement HACCP in Food Services
- 🍷 To enable the participants to understand the basic concepts of HACCP in Food Services
- 🍷 To enable the participants to understand the elements and the prerequisite programs of a HACCP Program in Food Services
- 🍷 To be able to equip the participants with the basic working knowledge of Food Services HACCP Plan Preparation

### LEARNING OUTCOMES

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

- 🍷 Understand and apply the 7 principles of HACCP
- 🍷 Identify and control hazards in a retail food establishment
- 🍷 Implement and maintain a food safety management system based on HACCP
- 🍷 Establish a working HACCP plan

### TARGET PARTICIPANTS

- 🍷 Restaurant/cafe operators
- 🍷 Institutional catering operators (e.g. hospital kitchen, canteen operators)
- 🍷 F&B personnel
- 🍷 Food retailers

### COURSE LEVEL

Intermediate



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## COURSE DURATION

3 Days (with exam)

## COURSE FEE

RM 1,378 (inclusive 6% GST)

**HRDF CLAIMABLE**

## COURSE CONTENT

- 🍷 Introduction to HACCP in Food Service
- 🍷 Developing a HACCP in Food Service Plan
- 🍷 Hazard Analysis
- 🍷 Identification of CCP and CL
- 🍷 Monitoring, Corrective Action and Records – The HACCP Control Chart
- 🍷 Validation, Verification and Review



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