

# COURSE SUMMARY

## HACCP: Internal Audit

*...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. This course teaches participants about the fundamentals of HACCP auditing.

### OBJECTIVES

- 🍷 To refresh and/or review the structure & basic requirements of HACCP & enable the company employees to plan & conduct the internal audit to improve the effectiveness of HACCP system & add value to the organization
- 🍷 To help people to get an opportunity to enhance their auditing skills & demonstrate compliance to the standard's requirement.

### LEARNING OUTCOMES

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

- 🍷 Understand and develop the skills and knowledge required to perform HACCP internal audit
- 🍷 Know the do's and don'ts of auditing
- 🍷 Gain an insight on proper audit reporting

### TARGET PARTICIPANTS

- 🍷 HACCP team members
- 🍷 QA personnel
- 🍷 Food safety auditors

### COURSE LEVEL

Intermediate to Advanced



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## COURSE DURATION

3 Days

## COURSE FEE

RM 1,484 (inclusive 6% GST)

**HRDF CLAIMABLE**

## COURSE CONTENT

- 🍷 Review of HACCP Principles
- 🍷 The PRP and HACCP Manual
- 🍷 HACCP Auditing Procedures
- 🍷 Audit Report Writing
- 🍷 Group Activity – Role play and/or Mock Audit



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