

# COURSE SUMMARY

## HACCP: Principles & Applications

*...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

- 🍷 This three-day course provides a detailed overview of the 7 Principles of HACCP, the twelve steps for implementation, HACCP requirements within regulated industries and how implementing a HACCP program can help organizations build in the basic fundamentals to achieve the provision of safe food
- 🍷 Participants will gain a detailed understanding of HACCP principles which can be applied to specific commodities such as meat, processed foods, beverages, etc.
- 🍷 This course is also beneficial for participants interested in how the principles of HACCP can be applied to non-food industries such as the manufacture of packaging goods, food additives, etc.
- 🍷 To solidify understanding of the principles of HACCP as applicable to their organizations, and will participate in the development of a HACCP plan

### LEARNING OUTCOMES

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

- 🍷 Understand and apply the 7 Principles of HACCP
- 🍷 Identify and control hazards
- 🍷 Implement and maintain a HACCP plan
- 🍷 Establish a working HACCP plan

### TARGET PARTICIPANTS

- 🍷 HACCP team members
- 🍷 QA personnel
- 🍷 Anyone who is directly involved in the implementation of HACCP



**UNIPEQ SDN BHD**  
(870956-D)

Blok A, UKM-MTDC Technology Centre,  
43600 UKM Bangi, Selangor  
Phone: +603 8921 5965  
Fax: +603 8925 2115  
E-mail address: unipeq@ukm.edu.my  
Website: www.unipeq.com.my



## COURSE LEVEL

Intermediate

## COURSE DURATION

3 Days (with exam)

## COURSE FEE

RM 1,219 (inclusive 6% GST)

**HRDF CLAIMABLE**

## COURSE CONTENT

- 🍷 Introduction to HACCP
- 🍷 Why a HACCP system How to do a HACCP study (5 preliminary steps)
- 🍷 Hazard Analysis and Preventive Measures
- 🍷 CCP Identification
- 🍷 HACCP Control Chart
- 🍷 Implementation, Verification and Maintenance of HACCP Plan
- 🍷 Group Activities



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Fax: +603 8925 2115  
E-mail address: [unipeq@ukm.edu.my](mailto:unipeq@ukm.edu.my)  
Website: [www.unipeq.com.my](http://www.unipeq.com.my)