

### COURSE OUTLINE

#### **HACCP (MS 1480:2019) Requirement Training**

<b>Duration : 7 Hours</b>	<b>Course Outline &amp; Key Learning Outcomes</b>
08:30 am – 09:00 am	<b>Participant Registration</b>
09:00 am – 01:00 pm	<p><b><u>Element 4: General Requirement</u></b></p> <ul style="list-style-type: none"> <li>▪ Management Responsibility</li> <li>▪ Product Description, Intended Use &amp; Process Flow Diagram</li> </ul> <p><b><u>Element 5 : Pre-Requisite Program</u></b></p> <ul style="list-style-type: none"> <li>▪ MS 1514 &amp; General Principles of Food Hygiene</li> </ul> <p><b><u>Element 6 : HACCP System Requirement</u></b></p> <ul style="list-style-type: none"> <li>▪ Identification of Hazards &amp; Control Measures (Principle 1)</li> <li>▪ Determination of Critical Control Points (Principle 2)</li> <li>▪ Determination of Critical Limits for Each CCP (Principle 3)</li> <li>▪ Determination of Monitoring System for Each CCP (Principle 4)</li> </ul> <p><b><u>Learning Outcomes</u></b></p> <ol style="list-style-type: none"> <li>1. <i>Gain knowledge on importance of management commitment in driving successful HACCP implementation</i></li> <li>2. <i>Understand the logic flow of HACCP implementation</i></li> <li>3. <i>Introduction to Pre-Requisite Program &amp; its importance in supporting implementation of HACCP</i></li> </ol>
01:00 pm – 02:00 pm	<b>Lunch Break</b>
02:00 pm – 04:30 pm	<p><b><u>Element 6 : HACCP System Requirements (Con't)</u></b></p> <ul style="list-style-type: none"> <li>▪ Determination of Corrective Actions for Each CCP (Principle 5)</li> <li>▪ Determination of Verification Procedures (Principle 6)</li> <li>▪ Documentation and Record Keeping (Principle 7)</li> </ul> <p><b><u>Element 7 : OPERATION , MAINTENANCE &amp; IMPROVEMENT OF THE HACCP SYSTEM</u></b></p> <ul style="list-style-type: none"> <li>▪ Records Relating to the HACCP System</li> <li>▪ Control of Nonconforming Product</li> <li>▪ Traceability</li> <li>▪ Notification and Recall</li> <li>▪ Control of Measuring Equipment and Methods</li> <li>▪ Maintenance of HACCP System</li> <li>▪ Improvement of the HACCP System</li> </ul> <p><b><u>Element 8 : APPLICATION OF THE HACCP SYSTEM</u></b></p> <p><b><u>Learning Outcomes</u></b></p> <ol style="list-style-type: none"> <li>1. <i>Understand the logic flow of HACCP implementation</i></li> <li>2. <i>Gain confidence on documentation requirements to meet HACCP certification requirements</i></li> </ol>
04:30 pm – 05:00 pm	<b>Q&amp;A</b>
05:00 pm	<b>Training ends</b>

Note : In our commitment to supporting the learning journey and meeting the learning expectations, we have incorporated pre and post assessments to evaluate the level of competency achieved. These assessments will serve as a foundation for advancing learners' knowledge to the next level. We will continuously enhance the course content and learning resources to meet learners' specific needs and maximize the learning potential.