

# HACCP UNDERSTANDING & IMPELEMENTING



UNITI HALAL CENTER  
(Managed by UNITI Runding Sdn. Bhd.)

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## PROGRAM INFORMATION

Program/Training name	: HACCP Understanding & Implementing
Certificate accreditation	: Training Provider (PLH)
Duration	: 2- Days (7 hours)
Level of training	: Competency Training
Training mode	: Non E-Learning (Online)

### Learning Overview :

This comprehensive learning overview covers the fundamentals of Hazard Analysis and Critical Control Points (HACCP) in the context of food safety and quality management. It begins with an Introduction to HACCP, emphasizing its significance in ensuring safe food production. Participants will delve into the Importance of HACCP Prerequisite Programs, which lay the foundation for effective HACCP implementation. Understanding the HACCP 12 Stages and the 7 Principles of HACCP will provide a structured framework for risk assessment and control. This learning journey equips individuals with the knowledge and tools necessary to implement food safety practices and compliance within their respective industries.

### Learning Outcome:

At the end of the course, participants will be able to:

- Describe the concept and purpose of Hazard Analysis and Critical Control Points (HACCP) in food safety management.
- Explain the Importance of HACCP Prerequisite Program
- List down types of hazard
- Implement principles of HACCP

Who should attend? :

- General Managers, QA/QC Personnel, Production Managers and Executives of Hotels, Restaurants, Catering, Packaging, Hospitals, Food Handlers, Importers, Distributors, Agriculture and fishing
- Food Manufacturers and Processors

Course Outline:

- Introduction to HACCP
- Importance of HACCP Prerequisite Program
- Development of HACCP
- 7 Principle of HACCP and Implementation
- Requirements of MS1480:2019
- HACCP Certification Process

## TENTATIVE

### DAY 1

Time	Course Outline & Activities
0830-0900	Registration
0900-1030	<ul style="list-style-type: none"> <li>• Introduction of HACCP &amp; related legislation</li> <li>• Importance of HACCP Prerequisite Program</li> </ul>
1030-1045	<ul style="list-style-type: none"> <li>• Morning Break</li> </ul>
1045-1300	<ul style="list-style-type: none"> <li>• Hazards and Contamination</li> <li>• Overview of Pre-requisite Programme (PRP)</li> </ul>
1300-1400	<ul style="list-style-type: none"> <li>• Lunch Break</li> </ul>
1400-1530	<ul style="list-style-type: none"> <li>• MS 1480 HACCP Requirements</li> <li>• (Scope, Policy , Principle 1 )</li> </ul>
1530-1545	<ul style="list-style-type: none"> <li>• Tea Break</li> </ul>
1545-1700	<ul style="list-style-type: none"> <li>• Continue MS 1480 HACCP Requirements (Principle 2)</li> </ul>

### DAY 2

Time	Course Outline & Activities
0900-1030	<ul style="list-style-type: none"> <li>• Continue MS 1480 Requirements (Principle 3 &amp; 4)</li> </ul>
1030-1045	<ul style="list-style-type: none"> <li>• Morning Break</li> </ul>
1045-1300	<ul style="list-style-type: none"> <li>• Continue MS 1480 Requirements (Principle 5 &amp; 6)</li> </ul>
1300-1400	<ul style="list-style-type: none"> <li>• Lunch Break</li> </ul>
1400-1530	<ul style="list-style-type: none"> <li>• Continue MS 1480 Requirements (Principle 7 &amp; Other requirements in standard)</li> </ul>
1530-1545	<ul style="list-style-type: none"> <li>• Tea Break</li> </ul>
1545-1700	<ul style="list-style-type: none"> <li>• HACCP Certification Process</li> <li>• Quiz</li> </ul>

**Note:**

All the tentative subjects to be changed due from time to time.