

# Registration Form

PARTICIPANT DETAILS	
Name	
NRIC No.	
Passport No.	
Citizen	
Designation	
Job Description	
Name & Address of Organization	
Tel No.	Ext.( )
Fax No.	
Mobile No.	
Email Address	
SPECIAL NEEDS (If Any):	
Meals (Please Specify)	Vegetarian/Non-vegetarian ( )
Others (Please Describe)	
How did you get to know about this course	

**CLOSING DATE for REGISTRATION is:**

**16 April 2017**

\* If you require further information, kindly contact Ms. Siti Asah [ctasah.mdali@moh.gov.my](mailto:ctasah.mdali@moh.gov.my) or Ms. Zalikha [zalikha.muda@moh.gov.my](mailto:zalikha.muda@moh.gov.my)

# Fees and Registration Procedure

**FEE**

**MYR 1610**

- Email **completed** Registration Form to [ifstc@moh.gov.my](mailto:ifstc@moh.gov.my)
- Invitation letter will be emailed to **successful registered** participants. This letter is applicable to support international travelling documents for foreign participants.
- Payment via **bank draft/money order/postal order** payable to :

**KETUA SETIAUSAHA  
KEMENTERIAN KESIHATAN MALAYSIA**

- Payment must be made **before the stated date** in invitation letter.
- Seats are only confirmed upon received proof of payment.
- Course fee is inclusive of course materials, certificate, luncheon and light refreshment.
- Please be advised training venue may be subject to change.
- **No refund** will be made for **any cancellation after payment**.
- Availability of seats for participation is on **“First Come First Serve Basis”**.
- Course fee is **HRDF Claimable**.



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No. 26 Jalan Persiaran Perdana  
Precinct 3, 62675 Putrajaya, Malaysia  
Tel: +603-8850797 ext. (4032/4301)  
Faks: +603-88850790  
Email: [ifstc@moh.gov.my](mailto:ifstc@moh.gov.my)  
Course Website: <http://fsq.moh.gov.my/v5>



**INTERNATIONAL FOOD SAFETY TRAINING CENTRE (IFSTC) MALAYSIA**

# TRAINING ON HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) AWARENESS

**16-18 May 2017  
Putrajaya\***



Establishment Under:



**FOOD SAFETY AND QUALITY DIVISION  
MINISTRY OF HEALTH MALAYSIA**

\*Subject to change

# TRAINING ON HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) - AWARENESS

## INTRODUCTION

Hazard Analysis and Critical Control Point (HACCP) is an internationally recognized system for reducing or eliminate the risk of safety hazards in food.

A HACCP System requires that potential hazards are identified and controlled at specific points in the process. This includes biological, chemical or physical hazards. Any company involved in the manufacturing, processing or handling of food products can use HACCP to minimize or eliminate food safety hazards in their product.

This training initiate and manage HACCP food safety system to ensure product safety. Training include lecture, case study and exercise. This training will be conducted in class room style with opportunity to direct interface with the speaker and networking with MOH officer.

## OBJECTIVE

- To identify and control hazards.
- To initiate a HACCP System and apply HACCP Principles.
- To provide an overview on the requirements of a MOH HACCP certification scheme.
- To ensure food industry meet the relevant clause of MS 1480:2007 Food Safety According to HACCP System.

## WHO SHOULD ATTEND?

- Production Supervisor and/or Executives
- QA/QC Personnel
- Food Regulators
- Food Technologists
- Food Safety Consultants
- HACCP Team
- Academician
- Anyone who wish to acquire basic understanding in applying HACCP in food processing facilities

## TRAINING CONTENT

- **FOOD ACT 1983 and FOOD REGULATIONS 1985.**
- **EXPORT REQUIREMENTS.**
- **HACCP/MS1480:2007 Elements and Application**
  - Management Responsibility
  - System Requirements
  - HACCP 7 Principles into Action
  - HACCP Plan
  - Operation of the HACCP System
  - Maintaining the HACCP System
  - Documentation
  - Record Keeping
- **Assignments/Case Study/Presentation**



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