

## COURSE DETAILS

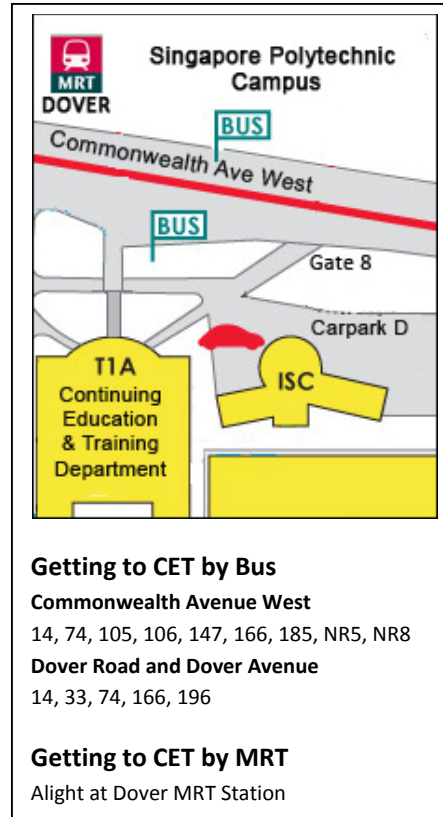
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|--------------------|---|
| Course fees        | \$347.75  |
| Course venue       | Singapore Polytechnic   |
| Course duration    | 14 hours  |
| Course dates       | 27 – 28 August 2009   |
| Course day & time  | Mon & Tue<br>9.00am – 5.30pm  |
| Closing date       | Wed, 19 August 2009   |
| Course Coordinator | Mrs Ser-low Wai Ming<br>Tel<br>6772-1120<br>Email:<br>waiming@sp.edu.sg |

## WHAT IS IT ABOUT?

This course provides the participants the knowledge of HACCP theory and applications in the food industry

## SUITABLE FOR

Technical personnel in quality assurance, product safety programme, manufacturing and product development. The course is also ideally suited for persons responsible for procuring raw and packaging materials and any personnel who wish to gain in-depth understanding of HACCP.



## DEPARTMENT OF CONTINUING EDUCATION AND TRAINING

500 Dover Road  
Singapore 139651  
T1A, Level 1, T1A12

Hotline: 6772-1288  
Email: cec@sp.edu.sg  
Website: www.cet.sp.sg

Counter Operating Hours  
Weekdays 8.00am to 9.30pm  
Closed on Saturdays, Sundays and Public Holidays



## A Practical Approach to Food Safety: Hazard Analysis Critical Control Point (HACCP) Implementation



*Department of Continuing Education and Training*



# A Practical Approach to Food Safety: Hazard Analysis Critical Control Point (HACCP) Implementation

## COURSE OUTLINE

- Overview of Food Safety: Introduction and History of HACCP
- Importance of HACCP in the food industry for food safety management
- Pre-requisite programmes for HACCP
- Getting started with HACCP: Development of HACCP plan
- 7 principles of HACCP
- How to implement HACCP
- How to maintain the HACCP plan
- Participative case studies on the implementation of HACCP in a food factory
- Common problems encountered in setting up a HACCP programme
- Certification of HACCP System

## MODE OF ASSESSMENT

There is no assessment for this course.

## CERTIFICATION

Participants are not required to sit for examination at the end of the course. A Certificate of Attendance will be issued to every participant whose attendance is not less than 75%.

## COURSE REGISTRATION

Online Registration Service: [www.cet.sp.sg](http://www.cet.sp.sg)

## COURSE PAYMENT

### CHEQUE PAYMENT:

Please raise a cheque made in favour of Singapore Polytechnic, write the Course Title and your name on the reverse of the cheque and mail it to Singapore Polytechnic.

### NETS/ CASH PAYMENT:

To pay at the Department of Continuing Education and Training (CET) counter at Singapore Polytechnic, Block T1A, Level 1.

NETS PAYMENT: Mondays to Fridays – 8.00 am to 9.30 pm

CASH PAYMENT: Mondays to Fridays – 8.00 am to 5.00 pm

## CANCELLATION, REFUNDS & TRANSFERS

If written cancellations are received:

- 2 weeks before the commencement of the course – full refund will be made;
- Less than 2 weeks before commencement of the course – 70% of course fee will be refunded;
- After the commencement of the course – no refunds will be made.

A replacement of the participant can be made any time before the course commences.

The Singapore Polytechnic reserves the right to cancel or postpone any of courses. Applicants will be duly notified and where applicable, the full fees will be refunded.

The Singapore Polytechnic also reserves the right to amend the fees charged or the period and duration of the courses.

## FUNDING INCENTIVES

There are no funding incentives for this course.

Jointly organise with



SINGAPORE INSTITUTE OF  
FOOD SCIENCE & TECHNOLOGY