

COURSE DETAILS

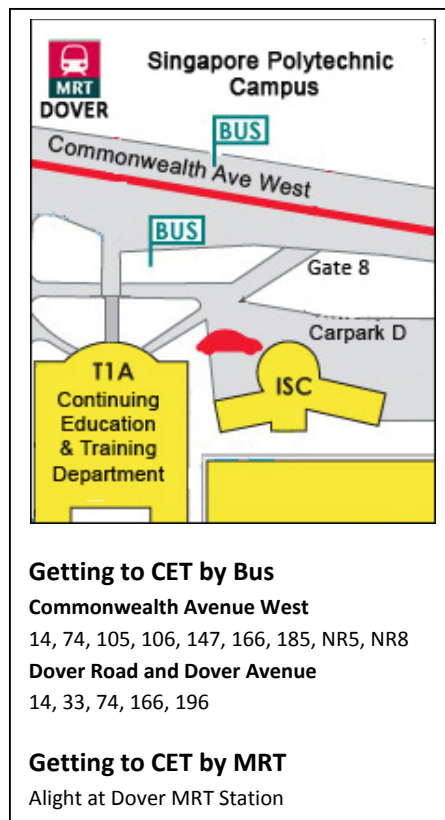
Course fees	\$347.75
Course venue	Singapore Polytechnic
Course duration	14 hours
Course dates	17 – 18 Sept 2009
Course day & time	Mon & Tue 9.00am – 5.30pm
Closing date	Wed, 9 Sept 2009
Course Coordinator	Mrs Ser-low Wai Ming Tel 6772-1120 Email: waiming@sp.edu.sg

WHAT IS IT ABOUT?

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

SUITABLE FOR

Technical personnel involves in quality assurance, food manufacturing and implementation 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



Safe Practices in Food Manufacturing:

Pre-requisites to HACCP (English)



Department of Continuing Education and Training



Safe Practices in Food Manufacturing: Pre-requisites to HACCP (English)

COURSE OUTLINE

- Introduction to Food Microbiology
- Food Spoilage/Food poisoning micro-organisms
- Food Contamination/Food Storage
- Personal Hygiene/Food Handling Practices
- What is cGMP? Why is GMP necessary in Food Manufacturing
- Personnel and Training/Building and Facilities
- Warehousing, Equipment and Maintenance
- Production (Control of inputs), Quality Control
- Product recall, Handling Customer Complaints
- Documentation

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

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.

Jontly organise with



SINGAPORE INSTITUTE OF
FOOD SCIENCE & TECHNOLOGY