



WORKSHOP

UNDERSTANDING CERTIFICATION REQUIREMENTS FOR FOOD AND BEVERAGES INDUSTRY

8 – 10 September

M – Suite Hotel | Johor Bahru | Johor DarulTa'zim

DAY 1: 8 SEPTEMBER 2015 (TUESDAY)

- 8.30 am Registration
- 9.00 am **Introduction To Jabatan Standard Malaysia And National Standards Compliance Programme (NSCP)**
Mr. Feris Frederick
Standard Division
Department Of Standards Malaysia
- 9.15 am **Introduction to the Three (3) Standard and Objectives and Expectations of the Workshop**
- 9.30 am **Laws, Regulations, Standards and Codes of Practice**
- 10.30 am Tea Break
- 10.45 am **Good Manufacturing Practice (GMP) for Food Production**
- 12.00 pm **Certified Suppliers Programme And Specifications**
- 12.30 pm **Food Borne Diseases**
- 1.00 pm Lunch Break
- 2.00 pm **Exercise 1: Causes of Pollution and Control Measures; Monitoring, Verification of Cleanliness and Sanitation; Chemical and Pesticides Control**
- 3.30 pm Tea Break
- 3.45 pm **Exercise 2: Process Flow Diagram and Plant Layout**

END OF DAY ONE

DAY 2 : 9 SEPTEMBER 2015 (WEDNESDAY)

- 8.30 am Registration
- 9.00 am **Introduction and Objectives – Hazard Analysis Critical Control Point (HACCP)**
- 9.15 am **Initial Step in Developing a HACCP Plan**
- 10.15 am Tea Break
- 10.30 am **Food Borne Danger**
- 11.00 am **Seven Principle of HACCP**
- 1.00 pm Lunch Break
- 2.00 pm **Exercise 1: Determinating the Hazard Analysis and Critical Control Point**
- 3.30 pm Tea Break
- 3.45 pm **Exercise 2: HACCP Plan Summary; Determining Critical Limits, Monitoring, Corrective Actions and Verification**

END OF DAY TWO

DAY 3 : 10 SEPTEMBER 2015 (THURSDAY)

- 8.30 am Registration
- 9.00 am **Introduction and Objective – FSMS (Food Safety Management Systems)**
- Food Safety Management Requirements
 - Responsibility of the Management
 - Resources Management
- 10.00 am Tea Break
- 10.15 am **Planning and Realization of Safe-to-Use Products
Validation, Verification and Improvement of FSMS
Interaction and cross-references between GMP, HACCP and FSMS**
- 11.00 am **Exercise 1: Food Safety Committee, Product Features and Application**
- 12.15 pm Lunch Break
- 2.45 pm **Business Clinic**
- 4.30 pm Tea Break

END OF DAY THREE