INTERNATIONAL FOOD SAFETY TRAINING CENTRE MALAYSIA

7 PRINCIPLES OF HACCP TRAINING & HANDS-ON

RM 2,100 LOCAL PARTICIPANTS

USD 1,050 FOREIGN PARTICIPANTS

3-6 NOVEMBER 2026
PUTRAJAYA / KLANG VALLEY / NCFS

COURSE OVERVIEW

The principles of food safety aim to prevent food from becoming contaminated and causing food poisoning. This is achieved through a variety of different avenues, some of which are the implementation of HACCP system.

This 3 days course aims to enhance understanding and awareness of the 7 principles of HACCP and its implementation.

PARTICIPANTS' BENEFITS

- Understand the basic concept of HACCP System requirements.
- Identify the key elements of each steps for effective implementations.
- Have an overview of the MOH HACCP Certification requirements and standards use.

TARGET GROUP

- Food Business Operators (FBOs)
- Academician
- Food Safety Trainers
- Consultant
- Food Industry
- Public

METHODOLOGY

Classroom presentations, field visit, hands-on demonstration, test and participant contered activities

SCAN TO REGISTER

LIMITED SEAT AVAILABLE

First Come First Serve Basis

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