

**KURSUS PEMANTAPAN SISTEM KEPASTIAN KUALITI KEPADA PENGUSAHA
PEMROSESAN SARANG BURUNG WALIT 4/2014**

TARIKH : 27 - 31 OKT 2014

TEMPAT : TH HOTEL KOTA KINABALU SABAH

MASA	PROGRAM
<u>27 Okt 2014 (Isnin)</u>	
2.00 pm	Check in Pegawai DVS Putrajaya dan WP Labuan
<u>28 Okt 2014 (Selasa)</u>	
8.00 – 8.30 am	Pendaftaran Peserta & Sarapan Pagi
9.00 am	Kata Aluan Dari Ketua Seksyen Aneka Haiwan
9.15 am	Senario Industri & Keperluan Pengeksportan Sarang Burung Walit Seksyen Aneka Haiwan, IPPV
10.00 am	Pengenalan Borang CNCA Seksyen Pemeriksaan Veterinar, IPPV
11.00 am	Minum Pagi
11.15 am	Kepentingan Program Pemantauan dan Kawalan Penyakit BawaanMakanan (Bahan Mentah dan Produk Akhir) Bahagian Diagnostik dan Kepastian Kualiti (BDKK) , IPPV
12.15 pm	Amalan Keselamatan & Kualiti Makanan di Loji Pemprosesan Sarang Burung Walit BKKM, MOH
1.15 pm	Rehat & Makan Tengahari
2.00 pm	Pensijilan HALAL JAKIM
3.00 pm	Course Introduction Importance of Food Safety Program in the EBN Industry The Structure of Food Safety Program What is GMP as the Pre-requisite Program (PRP)? Importance of Management commitment The relevant Malaysian Standards
3.20 pm	Categories of Hazards / Contaminants Biological Chemical Physical
3.30 pm	Minum Petang

3.40 pm	Requirement on Premise & Environment Ground Plant layout
4.00 pm	Requirement on Equipment & Utensils Requirement on Good Hygiene Practices Monitoring programme of personal hygiene
5.00 pm	Requirement on Sanitation Facilities & Operation Sanitation programme Workers' welfare facilities Requirement on Pest Control Programme How to identify pests signs of infestation? How to implement an effective pest control programme
6.00 pm	Requirement on Supplies (Supplier Quality Assurance Program) Requirement on Process Control
6.15 pm	Bersurai

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MASA	PROGRAM
<u>29 Okt 2014 (Rabu)</u>	
8.00 am	Sarapan Pagi
9.00 am	Requirement on Traceability Program, Product Complaints and Product Recall PRP Documentation & Record Keeping PRP Manual Requirement on Receiving, Storage & Distribution Receiving and storage of raw material, end product and packaging material Transportation
10.00 am	What is HACCP? History of HACCP and its importance Introduction to HACCP Terms
10.45 am	Minum Pagi
11.00 am	Bengkel I
11.30 am	Preliminary Steps in the HACCP Plan Scope of HACCP Plan Food Safety Objective Assemble the HACCP Team
1.00 pm	Rehat & Makan tengahari
2.00 pm	Preliminary Steps in the HACCP Plan Describe product & intended use Construct flow diagram & 'On-site' confirmation
3.30 pm	Minum Petang
3.45 pm	Bengkel II
6.15 pm	Bersurai

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MASA	PROGRAM
<u>30 Okt 2014 (Khamis)</u>	
8.00 am	Sarapan Pagi
9.00 am	Ulangkaji Ceramah Hari Kedua
9.15 am	How to construct and implement HACCP Plan? Principle 1: Identification of Hazards & Establishing Preventive Measures Principle 2: Identification of CCPs using Decision Trees
10.00 am	Minum Pagi
10.15 am	How to construct and implement HACCP Plan? Principle 3 : Establishing Critical Limits Principle 4 : Establishing Monitoring Procedures Principle 5 : Establishing Corrective Action
12.00 pm	Bengkel III
1.00 pm	Rehat & Makan Tengahari
2.00 pm	How to construct and implement HACCP Plan? (Continue) Principle 6: Establishing Verification Procedures Principle 7: Establishing Record Keeping & Documentation
3.30 pm	Bengkel IV
4.30 pm	Ujian Penilaian Kursus
5.00 pm	Ulasan dan Rumusan
6.15 pm	Minum Petang dan Bersurai

MASA	PROGRAM
<u>31 Okt 2014 (Jumaat)</u>	
8.00 am	Sarapan Pagi
9.00 am	Ulangkaji Ceramah Hari Kedua
10.00 am	Ujian Penilaian
10.45 am	Minum Pagi dan bersurai
12.00 pm	Check Out