

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

**TARIKH : 27 - 31 OKT 2014**

**TEMPAT : TH HOTEL KOTA KINABALU SABAH**

<b>MASA</b>	<b>PROGRAM</b>
<b><u>27 Okt 2014 (Isnin)</u></b>	
2.00 pm	Check in Pegawai DVS Putrajaya dan WP Labuan
<b><u>28 Okt 2014 (Selasa)</u></b>	
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 <b>Seksyen Aneka Haiwan, IPPV</b>
10.00 am	Pengenalan Borang CNCA <b>Seksyen Pemeriksaan Veterinar, IPPV</b>
11.00 am	Minum Pagi
11.15 am	Kepentingan Program Pemantauan dan Kawalan Penyakit Bawaan Makanan (Bahan Mentah dan Produk Akhir) <b>Bahagian Diagnostik dan Kepastian Kualiti (BDKK) , IPPV</b>
12.15 pm	Amalan Keselamatan & Kualiti Makanan di Loji Pemprosesan Sarang Burung Walit <b>BKKM, MOH</b>
1.15 pm	Rehat & Makan Tengahari
2.00 pm	Pensijilan HALAL <b>JAKIM</b>
3.00 pm	<b>Course Introduction</b> 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	<b>Categories of Hazards / Contaminants</b> Biological Chemical Physical
3.30 pm	Minum Petang

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

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

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

<b>MASA</b>	<b>PROGRAM</b>
<b><u>31 Okt 2014 (Jumaat)</u></b>	
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