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# HACCP Implementation Training

**BOON YIH TIEN & SITI AZIMA ABDUL MUTTALIB**

UiTM KAMPUS KUALA PILAH

Lifelong training and education in food safety is a crucial issue, particularly for professionals that are working in the field. Therefore, the School of Industrial Technology, Programme of Food Science and Technology, UiTM Negeri Sembilan Branch, Campus Kuala Pilah, with the support of C&J Food Management Group, a training program on "Hazard Analysis Critical Control Point (HACCP) Implementation" was held on 07 January 2023 in UiTM Campus Kuala Pilah. Four trainers from C&J Food Management were invited to provide training on the seven principles of HACCP and its application to the food industry during the session that was attended by all the final year students from programme AS246 Bachelor of Science (Hons.) Food Science and Technology, Campus Kuala Pilah.

C&J Food Management is an approved training provider by the Human Resource Development Corporation (HRD). It aims at providing training, consulting, and learning experiences to local industries in the field of manufacturing and business services lines like restaurants, hotels, retail, food & beverage manufacturing, schools, etc. This 1-day course is designed for students who will step into food manufacturing and food services in future. Training modules outline the Good Manufacturing Practice (GMP) as the Pre-requisite program based on Malaysia Standard MS 1480 HACCP, MS 1514 GMP and Malaysia Food Act and Regulations and HACCP development plan and principles.

The program commenced with an informative session by Ms. Dian Nashiela Binti Fatanah, an esteemed alumna of UiTM. She elucidated the definition and structure of HACCP, detailed the Pre-requisite programs, discussed the stepwise development of HACCP, and introduced the seven principles of HACCP. The objective of implementing the training is to equip students with crucial knowledge and skills on Good Manufacturing

Practices (GMP) and HACCP more in-depth as preparation for the HACCP development Manual or Assignment in subject FST612. Besides that, the GMP and HACCP training is held as preparation for students facing Industrial Training in the following semester. With the knowledge and certificate provided, student marketability could be increased when looking for a job in the future.

The next session continued with group activities. Students are assigned to conduct HACCP analysis on raw material and processing until packaging and distribution of the food, in which the product being discussed is Chocolate Moist Cake. Students are also required to design a package for the Chocolate Moist Cake, with labelling of important information based on the Food Act 1983 and Food Regulation 1985. During the activities, students are guided and trained by the four trainers on the importance of labelling and understanding the method to search for information through the Food Act 1983 and Food Regulation 1985

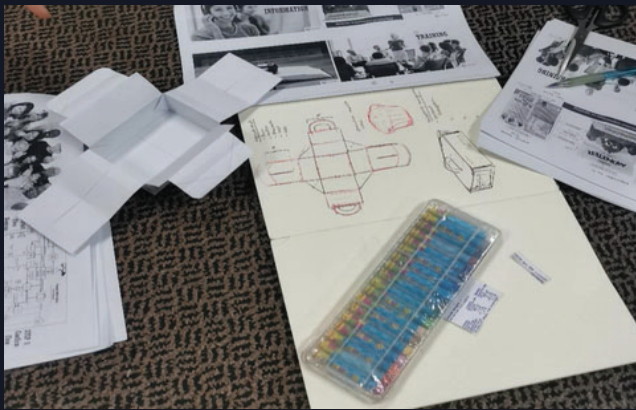
Students were trained on reading and understanding the food packaging label.



The group winner with the least mistake in the design and labelling would then be announced, as shown in the picture. Each participant is given a satisfaction survey at the end of the program, and the feedback received so far is overwhelmingly positive, where 100% of participants said the

overall program was good and they would recommend it for the next series. "It is hoped that the program can be a catalyst for the student before job commencement," said Ms. Jean Ng, the Director of Operations of C&J Food Management Group.

Chocolate Moist Cake packaging design and labelling by students



Final product of Chocolate Moist Cake packaging



The training program on "Hazard Analysis Critical Control Point (HACCP) Implementation" successfully combined theoretical learning with practical application, fostering a comprehensive understanding of food safety and HACCP principles among students. The acquired knowledge and certification are poised to elevate students' employability prospects within the food manufacturing and services industry. The collaborative effort of UiTM Negeri Sembilan Branch and C&J Food Management Group is commendable, as it contributes to the preparation of industry-ready professionals. As we know, "Empowering Food Safety: Everyone's Responsibility!"

A photo session at the end of the programme

