

Hazard Analysis Critical Control Point (HACCP)

Awareness

Course Overview

NTUC FairPrice supermarkets have been awarded with the stringent HACCP award certification. Thus, it is important to understand the HACCP system and how it has been implemented in your stores.

Course Outline

- Introduction
 - Supermarket versus wet market in terms of food safety
 - What is food safety?
 - Changes and consumer and environmental trends
 - Challenges faced by food retailers
 - Benefits of training
- Introduction to in-house food safety awareness programme
- Managing the fresh food business
- FairPrice food safety policy
- Why food safety?
- What is GMP?
- What is HACCP?
- Difference between GMP and HACCP
- Food safety at Fresh
- FairPrice's Quality Policy
- ISO guidelines

Methodology

Videos, facilitated activities, group discussions and presentations

Who Should Attend

Retail Assistant, Team Leader, Night Refill / Replenisher (Fresh / Seafood), Butcher, Storekeeper, Branch Executive, Branch Manager

**Course Duration**

1 Day / 8 Hours

Pre-requisites

NIL