



FAKULTI PENGURUSAN DAN INDUSTRI HALAL

PROGRAM	Diploma in Halal Product Manufacturing
COURSE NAME	GMP and HACCP
COURSE CODE	DHM 4013
CREDIT HOUR	3
SYNOPSIS	This subject covers sanitation and Food Safety Management System been implemented in Halal product manufacturing industry such as Good Manufacturing Practices (GMP) and Hazard Analysis and Critical Control Point (HACCP). Besides, the relevant procedures and structure of ISO 22000 also will be discussed.
COURSE STRUCTURE	
CHAPTER	TOPICS
1	Introduction 1.1 Definition and importance of hygiene, sanitation and safety 1.2 Advantages and benefit of hygiene, sanitation and safety
2	Hazards in Food Safety 2.1 Physical 2.2 Chemical 2.3 Microbiology 2.3.1 Microorganism Classification 2.3.2 Growth of Microbes 2.3.3 Factor Influence Growth of Microbes 2.3.4 Restriction of Microbes Growth
3	Food Spoilage 3.1 Definition of spoilage 3.2 Signs of spoilage 3.3 Causes of the spoilage 3.4 Cross Contamination 3.5 Food Poisoning and foodborne illness 3.6 Prevention of spoilage 3.7 Preventive measures for foodborne illness



4	Good Manufacturing Practices (GMP) 4.1 Definition and importance 4.2 Premise design and facilities 4.3 Control of operation 4.4 Maintenance and sanitation 4.5 Workers and personal hygiene 4.6 Transportation and distribution 4.7 Traceability 4.8 Internal audit 4.9 Training 4.10 GMP Certification scheme 4.11 Documentation of GMP
5	Hazard Analysis and Critical Control Point (HACCP) 5.1 Definition and importance of HACCP 5.2 Preliminary steps pre-HACCP 5.3 Hazard identification 5.4 Establish Critical Control Point (CCP) 5.5 Establish Critical limit 5.6 Monitoring of CCP 5.7 Corrective action 5.8 Verification process 5.9 Records and documentation of HACCP management 5.10 HACCP Certification scheme 5.11 Documentation of HACCP
6	ISO 22000 Food Safety Management System 6.1 Definition and scope 6.2 Requirements 6.3 Certification scheme
7	Supplementary certification scheme and management systems 7.1. MeSTI 7.2. BeSS 7.3. VHM 7.4. Occupational Safety and Health
References:	1. Marriott, N. G., Gravani, R. B., & Schilling, M. W. (2018). Principles of food sanitation. Sixth Edition. (ISBN: 978-3-319-67164-2) 2. Agrawal, R., (2021). Food Safety: making foods safe and free from pathogens. First Edition. (ISBN 9780367701994)