

## Session Planning

Name & Date	Dennis Loo 26/2/2025
Program Title	HACCP (Hazard Analysis Critical Control Point)
Learning Outcome	Upon Completion of this program, participants will be able to <b>apply</b> Food Safety & HACCP principles

Sequence	Topics/Content	Training Methods	Training Resources	Time Timeframe
Intro	Introduction			1 min
	Learning outcome		Power Point	1 min
Body	<b>Module 1</b> Contaminations Hazard- Biological, Physical, Chemical	Lecture		10 min
	<b>Module 2</b> Allergen- Allergen control Foreign Material- Foreign Material control	Lecture		10 min
	<b>Module 3</b> HACCP 7 principles	Lecture		15 min
	<b>Module 4</b> HACCP CCP, Critical Limits & Corrective Action	Lecture		18 min
Conclusion	Summary			1 min
	Learning Outcome			1 min
Exit Criteria	Phase 3 & 4 Assessment			15min