



MASTERPATH SDN BHD
LEARN. GROW. MASTER.

GMP & HACCP COMPLIANCE

(1 DAY)



Normal Fee : RM 1300 PER PAX

Early Bird Fee : RM 800 PER PAX

Group Fee : RM 1050 PER PAX

(Min 3 PAX)

- Foundations of Good Manufacturing Practice
- HACCP Principles and Process Mapping
- Hazard Identification and Risk Analysis
- Critical Control Points (CCPs) and Critical Limits
- Monitoring, Corrective Actions, and Verification
- Documentation and Compliance Integration

REGISTER NOW



012-5177468 (Ms. Wong)



info@masterpath.com.my



<https://masterpath.com.my>



TRAINER: Mr. Yogeswaran

13 years of corporate training expertise
in driving lean transformation and
operational excellence



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COURSE OVERVIEW

This one-day training provides practical guidance on implementing Good Manufacturing Practice (GMP) and Hazard Analysis & Critical Control Points (HACCP) to strengthen food safety and compliance. Through hands-on exercises and case studies, participants will learn to identify hazards, set control measures, and develop a draft HACCP plan with ready-to-use templates and checklists to enhance their facility's food safety systems.

LEARNING OUTCOMES

- Explain the key principles, regulatory requirements, and international standards governing GMP and HACCP.
- Identify common biological, chemical, and physical hazards in production processes.
- Develop a process flow diagram and determine Critical Control Points (CCPs) using a decision-tree method.
- Set measurable critical limits and design monitoring and corrective-action procedures.
- Prepare concise, audit-ready documentation and records to maintain ongoing compliance.

COURSE CONTENT

- FOUNDATIONS OF GOOD MANUFACTURING PRACTICE (GMP)
- HACCP PRINCIPLES AND PROCESS MAPPING
- HAZARD IDENTIFICATION AND RISK ANALYSIS
- CRITICAL CONTROL POINTS (CCPS) AND CRITICAL LIMITS
- MONITORING, CORRECTIVE ACTIONS, AND VERIFICATION
- DOCUMENTATION AND COMPLIANCE INTEGRATION