

FOOD SAFETY HYGIENE PRINCIPLES, PRACTICES & HACCP AWARENESS

“Protecting Public Health Through Effective Food Safety and Hygiene Systems”

Schedule

Date	Venue	Fees (Face-to-Face)
05 - 06 Mar 2026	Kuala Lumpur, Malaysia	USD 1995 per delegate
04 - 05 Aug 2026	Dubai, UAE	USD 1995 per delegate

► **Available delivery methods:** Face-to-Face & Online Training

Introduction

Food safety is critical to public health, regulatory compliance, and consumer trust. Organizations involved in food production, handling, or service must implement effective hygiene practices and food safety management systems—starting with awareness and application of Hazard Analysis and Critical Control Points (HACCP).

This intensive 2-day course provides participants with a foundational understanding of food hygiene principles, best practices, and HACCP awareness. It equips food handlers, quality managers, and compliance teams with the skills to ensure food safety across all stages of the supply chain.

Objectives

By the end of this course, participants will be able to:

- Understand the principles of food hygiene and microbiological safety
- Identify common food hazards and routes of contamination
- Apply hygiene practices that align with local and international food standards
- Demonstrate awareness of HACCP principles and how they prevent foodborne illness
- Support the implementation of a food safety culture within their organization

Why Attend

- Reduce the risk of foodborne illness and contamination
- Improve hygiene practices across handling, preparation, and storage
- Understand HACCP as a proactive safety system—not just compliance
- Build readiness for audits, inspections, and certifications
- Promote a culture of safety and responsibility across food operations

Target Audience

This program is designed for:

- Food production, catering, and service staff
- Quality assurance and food safety officers
- Hygiene supervisors and operations managers
- Health inspectors and compliance officers
- Anyone working in food processing, packaging, storage, or retail

Individual Benefits

Key competencies that will be developed include:

- Practical hygiene and sanitation techniques
- Identification and control of biological, physical, and chemical hazards
- Understanding of food safety risks and mitigation strategies
- HACCP awareness and application at operational levels
- Confidence in contributing to a food-safe work environment

Organizational Benefits

Upon completing the training course, participants will demonstrate:

- Improved compliance with food safety and hygiene regulations
- Reduction in product recalls, contamination incidents, and foodborne risks
- Enhanced reputation and customer confidence in food quality
- Stronger internal control of food safety systems and documentation
- Increased employee accountability and performance in hygiene practices

Instructional Methodology

The course follows a blended learning approach combining theory with practice:

- Strategy Briefings - Core food safety and hygiene concepts
- Case Studies - Analysis of real contamination events and preventive measures
- Workshops - Simulated hazard identification and hygiene assessments
- Peer Exchange - Sharing of best practices in food service and production
- Tools - Checklists, hygiene audit templates, and HACCP reference materials

Course Outline

Training Hours: 7:30 AM - 3:30 PM Daily Format: 3-4 Learning Modules | Coffee breaks: 09:30 & 11:15 | Lunch Buffet: 01:00 - 02:00

Day 1: Food Safety Principles and Hygiene Practices

- Module 1: Introduction to Food Safety & Legal Requirements (07:30 - 09:30) • Food safety legislation and global standards (Codex, ISO 22000) • Roles and responsibilities of food handlers and supervisors • Overview of foodborne diseases and public health impact
- Module 2: Personal and Environmental Hygiene (09:45 - 11:15) • Handwashing, PPE, and personal hygiene protocols • Cleaning, sanitizing, and pest control • Facility layout and cross-contamination prevention
- Module 3: Food Hazards and Risk Prevention (11:30 - 01:00) • Types of hazards: biological, physical, chemical, allergenic • Sources of contamination and control points • Storage and temperature management
- Module 4: Workshop - Conducting a Hygiene Inspection (02:00 - 03:30) • Simulated facility walkthrough with hygiene checklist

Day 2: HACCP Awareness and Systematic Food Safety

- Module 5: Introduction to HACCP (07:30 - 09:30) • HACCP origins and principles • Benefits and limitations of HACCP systems • HACCP roles across food processing stages
- Module 6: Hazard Analysis and Control Measures (09:45 - 11:15) • Identifying CCPs (Critical Control Points) • Monitoring procedures and corrective actions • Verification and documentation practices
- Module 7: Implementing a Food Safety Culture (11:30 - 01:00) • Employee training and engagement • Internal communication and leadership in food safety • Preparing for inspections and audits
- Module 8: Final Workshop & Course Wrap-Up (02:00 - 03:30) • Group activity: HACCP case scenario and response plan • Recap, action planning, and certificate issuance

Certification

Participants will receive a Certificate of Completion in Food Safety Hygiene & HACCP Awareness, recognizing their foundational knowledge and readiness to support safe food handling, hygiene, and preventive systems in line with international best practices.

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