



澳門科技大學
MACAU UNIVERSITY OF SCIENCE AND TECHNOLOGY
持續教育學院
School of Continuing Studies



HONG KONG FOOD HYGIENE
ADMINISTRATORS ASSOCIATION
香港食品衛生管理人員協會
Co-organizer 合辦機構

This course is under
DSEJ Continuing
Education Scheme
本課程已納入教青局
持續進修發展計劃

基礎食物安全重點控制系統原理課程 Principles of HACCP Course

課程簡介 Course Introduction

聯合國國際食品法典委員會於 1993 年正式通過「食物安全重點控制系統(Hazard Analysis and Critical Control Point, HACCP)」的應用指引，國際間已採用，並認為實施以 HACCP 為基礎的食物安全計劃，可有效地確保食物安全，提升食品業管理水平。透過本課程學員能認識 HACCP 系統的基礎知識，並學會指出每個工作流程中可能出現的危害，以協助實施 HACCP 機構能充份發揮系統的功能，提升整體監控，以確保食物安全。

Since 1993, United Nations have issued the guidelines in Hazard Analysis and Critical Point, HACCP, for food safety in the Codex Alimentaris which has provided the basis for HACCP Food Safety Planning, which can effectively ensure food safety and uplift Food Safety Management standard. This course aims at providing the basic knowledge in HACCP and in identifying the hazards in the food processing flow for maximum control and monitor in the implementation system and hence ensuring food safety.

課程內容 Course Outlines

課程內容是參考英國環境衛生協會(Chartered Institute of Environmental Health, CIEH, U.K.)的「危害分析重點控制基礎證書(Foundation Certificate in HACCP)」，內容包括：

- 簡述食品安全管理
 - 食品安全定義：污染、危害、風險及控制
 - HACCP 系統中的 12 個步驟
 - 機構實施 HACCP 系統的好處
- 建立 HACCP 系統
 - 概述 HACCP 的先決條件
 - HACCP 小組的作用
 - 識別危害範圍列入 HACCP 計劃的重要性
- 食品法典委員會的 HACCP 原理
 - 概述食品法典委員會的 HACCP 原理
 - 實施 HACCP 的成效及審查時的需要
 - 識別適當的文件及相關記錄
- 應用 HACCP 為基礎的系統
 - 識別過程中的食品安全危害
 - 實施監測程序和糾正措施

The course content is based on the Level 2 Award in the Principles of HACCP of the Chartered Institute of Environmental Health, U.K. and modified for local application as follows:-

- Introduction of Food Safety Management
 - Definition of Food Safety : pollution, hazards risks and control
 - The 12 steps in HACCP system
 - Benefits in implementing HACCP
- Establishing HACCP System
 - Pre-requisites of HACCP System
 - The function of the HACCP Team
 - Identifying hazards and their inclusion in the HACCP Plan and their importance
- HACCP Principles in Codex Alimentaris
 - The overall Principle
 - Implementation and monitoring needs
 - Identifying appropriate documents and related records
- Applying Basic System in HACCP
 - Identifying food safety Hazards in food processing
 - Implementing monitoring procedure and rectification

教學對象 Target Audience

食品業界同工、對 HACCP 有興趣人士、有意提升個人能力及資格人士

Colleague in the Food Trade and those interested in HACCP and wish to upgrade their ability and qualification in food safety practices.

授課語言 Medium of Instruction

英文/廣東話 English/Cantonese

考試及補考安排 Examination and Re-examination

課程中已包括一次應考「英國環境衛生協會」英文多項選擇題筆試〔共 20 題〕(輔以中文譯本)，作答時間為 1 小時；如學員未能考獲合格，可獲一次補考機會及需繳付補考費用 MOP\$300；倘若於補考後仍未考獲合格，則須重新修讀整個課程並繳付課程費用的全數。

The course has included one multiple choice examination (30 questions) to be completed in 1 hour.

For re-examination, one extra attempt is provided for Candidates with additional examination fee of MOP300. For those who are not able to pass at second attempt, they need to re-take the course again with full fee payment.

證書 Certificate

除澳門科技大學持續教育學院頒發完成證明外，凡課堂出席率不少於 80%的學員，考試合格可獲由英國環境衛生協會頒發「危害分析重點控制基礎證書(Foundation Certificate in HACCP)」

The School of Continuing Studies of the Macau University of Science and Technology will issue certificate of completion. Candidates who have attended 80% of the course and pass the CIEH examination will be awarded Foundation Certificate in HACCP.

報名地點 Venue for Enrollment

澳門氹仔偉龍馬路澳門科技大學 O 座二樓 O204 室

O204, 2/F Block O, Macau University of Science and Technology, Avenida Wai Long, Taipa, Macau

上課地點 Venue for Class

澳門氹仔偉龍馬路澳門科技大學 (確實地點將於確認開課時以手機短訊通知)

Macau University of Science and Technology, Avenida Wai Long, Taipa, Macau

(Classroom number will be notified after the course is confirmed to commence.)

上課日期 Course Date/Time

Course Code: 1801290318-0	14 & 21 July 2018	Sat 10:00-17:00	Total 12 hours
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課程費用 Tuition Fee 澳門幣 MOP1,800

收生名額 Class Size 16 人

* 報名注意事項 Enrollment Notes *

報名時間：星期一至五(9:00 - 20:00)、星期六(9:00 - 13:00) [公眾假期除外]

Operation hours: Monday to Friday (9:00 – 20:00) ; Saturday (9:00 - 13:00) [Close at Public Holidays]

1. 首次報讀本院短期課程者，請先登入網上報名系統（網址：<https://coes-stud.scs.must.edu.mo/oasc/PersonalInfo.do>）或掃描以下的 QR Code，選擇 <醫療服務> 類別，預先登記個人資料（不需上傳身份證），填妥資料後，帶備身份證正、副本及相片 1 張至本院辦理報名。

For those who enroll for our courses for the first time, please go to <https://coes-stud.scs.must.edu.mo/oasc/PersonalInfo.do> or scan the QR Code below, choose the category of <Medical Services>, and input personal information (no need to upload ID copy). After registration online successfully, please come to our school to make payment. You should bring along with your ID card and copy, and a passport size photo.

2. 報讀者可以現金/本票或劃線支票（抬頭請寫“澳門科技大學持續教育學院”或“SCHOOL OF CONTINUING STUDIES MACAU UNIV. OF SCIENCE AND TECHNOLOGY”）繳付學費及材料費，現金收費上限為澳門幣/港幣 5,000 元。
Tuition fee and materials fee (if any) should be paid by cash or by cheque/Cashier Order (Please make payable to “SCHOOL OF CONTINUING STUDIES MACAU UNIV. OF SCIENCE AND TECHNOLOGY”). Cash is accepted for payment of not more than MOP5,000.

3. 所有費用一經繳交，恕不退還（本院取消開辦該課程除外）或轉讓。
All payment made is not refundable (except that the course is cancelled by the School) or transferable.

4. 如課程報名人數不足，本院保留課程取消或延期的權利。
The School reserves the right to cancel or postpone the courses if minimum class size is not reached.



查詢 Enquiries Tel: 8796 1998 Email: scs@must.edu.mo

Website: <http://www.must.edu.mo/scs/diploma-certificate-programs>

持續教育學院致力開拓終身學習機會，如欲收到本學院之課程資料，可發電郵至 scs@must.edu.mo，並提供閣下之電郵地址，標題主旨為“加入通知群組”。

The School of Continuing Studies develops life-long learning opportunities. Should you wish to receive information on our programs / courses,

please send us an email (to scs@must.edu.mo) stating your email address in your email and “Join the mailing list” in the Subject line.

我們亦為機構/政府部門/學校等提供內部培訓，按各機構不同之要求(主題/時間/地點/對象)而訂定培訓內容。請與我們聯絡。

We also offer in-house training for corporations/Government Departments/schools, tailor-made with respect to your choices of topics, time, place, and group of attendees. Please contact us for more information.