

MK Academy Schedule 2024

Sustainability, Safety & Management



FOOD SAFETY I Hybrid : Offline & Online

No	Judul	Jan	Feb	Mar	Apr	Mei	Jun	Jul	Agus	Sept	Okt	Nov	Des
1	Penerapan Persyaratan HACCP (Hazard Analysis and Critical Control Points) untuk Food safety	3-4		7-8		13-14		9-10		6-7		12-13	
2	Audit Internal HACCP Hazard Analysis and Critical Control Points)		20-21		15-16		12-13		22-23		14-15		9-10
3	Pemahaman Persyaratan BRC Global Food Safety	15-16		18-19		24-25		24-25		23-24		8-9	
4	BRC Global Food Safety Standard i8 Transition from BRC Food Safety Issue 7 to Issue 8		5-6		5-6		3-4		7-8		2-3		19-20
5	BRC Global Food Safety Standard i8, Food Fraude, Food defense, & Risk Asessment	11-12		12-13		6-7		15-16		3-4		27-28	
6	Documenting HACCP (Hazard Analysis and Critical Control Points		21-22		24-25		18-19		15-16		17-18		3-4
7	Pemahaman Penjamah Makanan (Food Handler)	25-26		1-2		13-14		2-3		12-13		1-2	
8	Persyaratan Food Safety System Certification (FSSC:22000) New Version 5.1		15-16		1-2		7-8		20-21		21-22		30-31
9	Penerapan Persyaratan GMP (Good Manufacturing Practices), Sanitasi & Higiene untuk Food safety	2-3		25-26		27-28		22-23		9-10		14-15	
10	Inspeksi Higiene Sanitasi Makanan		2-3		26-27		25-26		2-3		7-8		11-12
11	Audit Keamanan Pangan	10-11		14-15		2-3		1-2		25-26		29-30	
12	Pemahaman ISO 22000:2018 Manajemen Keamanan Pangan		19-20		18-19		10-11		12-13		29-30		26-27
13	Pengelolaan Hygiene Sanitasi Makanan	29-30		8-9		29-30		30-31		7-8		5-6	
14	Pemahaman Pest Control untuk Industri Pangan		6-7		4-5		26-27		8-9		1-2		3-4
15	Pemahaman Persyaratan Sistem Jaminan Halal (SJH 23000) untuk produk pangan dan industry	4-5		21-22		10-11		10-11		26-27		25-26	

