

Designation standard for HACCP Education and Training Center

(Related to the article 20)

1. Criteria for Facilities

Sufficient facilities and training materials necessary for education and training shall be provided. Educational materials suitable for each education target shall be developed.

2. Qualifications of Instructor

Instructor of Education and Training Center shall have a appropriate understanding of the prerequisites and HACCP, Food industry's human resource, material, and management status who practice as set forth in this notice. Instructor shall be the one who have expertise as one of the following;

- A. A person who has been engaged in the business for more than 5 years as the head of the HACCP team at a HACCP applied business designated by the government.
- B. A person who has lectured on HACCP-related education and training for over 50 hours at a government-sponsored or government-designated institution.
- C. A person who has at least 5 years of experience in HACCP-related work as Professional Engineer Food Stuff or a doctorate in

food-related fields.

- D. A person who has lectured in HACCP-related courses in food related departments for 6 or more semesters.
- E. A person who has been in charge of HACCP in the government for more than 2 years.
- F. Others recognized by the Minister as having equivalent qualifications

3. Instructors

Education and Training Center shall secure at least two professional instructors and one or more HACCP education and training managers who's qualifications are consistent with the provisions of paragraph 2. An instructor who meets the qualification requirements shall take over 60% of the total training time.

4. Scope of Education and Training

Training Center shall be able to fully educate and train the followings;

- A. Basic understanding of HACCP Principles and procedures
- B. HACCP related regulations under 'Food Sanitation Act'
- C. Practical application technology and methods of HACCP
- D. Matters related to HACCP evaluation and follow-up management
- E. Other matters related to food sanitation and general hygiene management deemed necessary for the application of HACCP

5. Establishment and Operation of Education and Training Curriculum

The establishment, operation, and management of the HACCP system shall set and operate all or part of the following procedures that are suitable for the purpose of training. If necessary, other training courses can be opened, operated, or combined.

A. HACCP New Curriculum

- 1) HACCP Curriculum for Executive : Education and Training of what business operator shall acknowledge for overall operation and management of HACCP applied business.
- 2) HACCP Curriculum for Team Leader : Education and Training of what HACCP team shall be informed for efficient operation.

B. Regular HACCP Education and Training Curriculum: A curriculum of the HACCP team leader or team member to make them receive essential matters to perform post-verification of HACCP system.

6. Designation criteria of education center : In case of livestock products, It shall be a non-profit corporation or a non-profit organization(or agency).