

## ABSTRACT

Food is one of the main necessities for the human being among the other basic requirements. It should be safe for consumption. Meanwhile consumer always consider quality standards and safety measures of their food. Therefore, food manufactures should pay more attention to ensure the food safety and quality measures of their products. Hazards Analysis Critical Control Point (HACCP) system is one of the most effective and widely used food safety assurance systems by many food manufactures. Therefore, the main objective of this In-plant training is to implement the HACCP system to "Daintee" group of company, a very recognized sugar confectionery factory in Sri Lanka, which produces their products under Sri Lanka Standard (SLS) certificates.

The method of developing HACCP plan for sugar confectionery plant is the application of seven principles in logical sequence to the manufacturing process. Process flow diagram was constructed in order to facilitate forthcoming steps of HACCP system development. Then listed all hazards associated with each step of the manufacturing process and preventive measures were proposed. Finally, the Guidance HACCP plan was constructed for the plant.

The results show the management of the company keep positive reaction towards the HACCP food safety assurance measures.

Finally, reporter concludes the application of the HACCP system can aid inspection by food control regulatory authorities and a properly implemented HACCP system leads to greater involvement of food handlers in understanding and ensuring food safety, thus providing them with renewed motivation in their work.