

Session Planning Template

Name & Date	Norani Seperi & Nurisna Farisha
Program Title	Quality Awareness & Control- Manual Cutting
Learning Outcome	<ol style="list-style-type: none"> 1. Understand what product quality means in packing and sealing operations. 2. Apply manual cutting according to the company SOP and product specification. 3. Understanding the specification of KFC 9 PCS Cut 4. Able to interpret chart

Sequence	Topics/Content	Training Methods	Training Resources	Time Timeframe
Intro	What is quality?	Slide +	Slides	5 minutes
	Why quality and adherence to the specification and QAP important?	Discussion		
<i>Body</i>	<i>KFC 9 PCS Cut Specification</i>			20 minutes
	Quality control point (QCP)			15 minutes
	Interpretation of the quality chart			5 minutes
	Output Assessment	Subjective question	Pen and paper	15 minutes
		Practical	Poultry Cutter and Cut check	During In line.