

Session Planning Template

Name & Date	Nur Syahirah & Norani Seperi 18/05/2026 & 19/05/2026
Program Title	Quality Awareness & Control- Packing I, Seal Integrity & Metal Detector
Learning Outcome	<ol style="list-style-type: none"> Understand what product quality means in packing and sealing operations. Apply correct packing and sealing methods according to company SOP and product specification. Understanding the specification of KFC 9 PCS Cut

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>			15 minutes
	Quality control point (QCP)			15 minutes
	Interpretation of the quality chart			5 minutes
	Output Assessment	Subjective question	Pen and paper	15 minutes
		Practical		1 hours