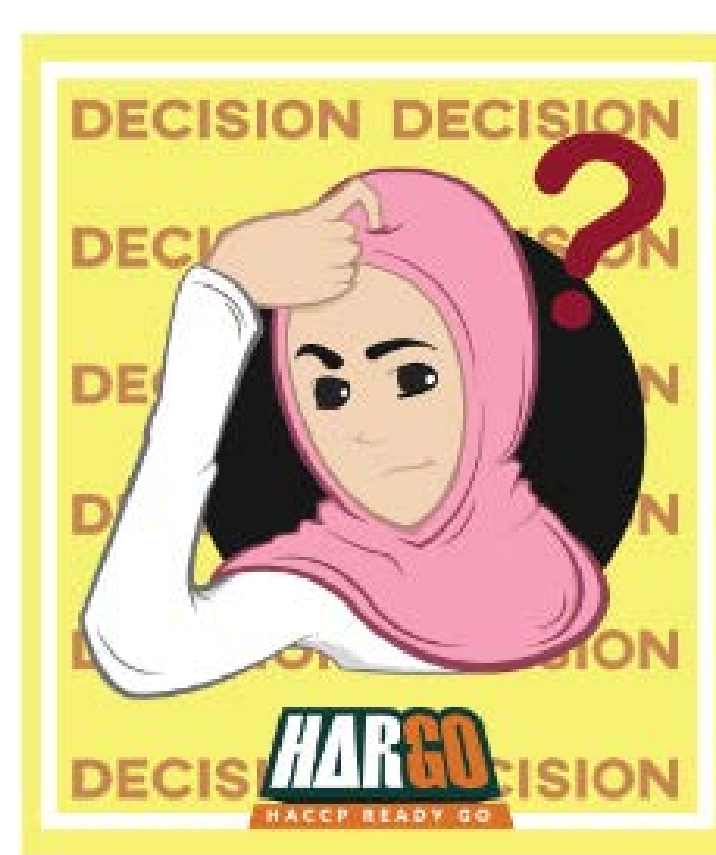


# HAR-Go™: HACCP Ready Go Board Game

## Gamification of HACCP Principles

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**HAR-Go PROTOTYPE**

### INVENTION

- In the game, players will play the role as a HACCP team leaders. They move around the game board, developing the food safety management system of their companies.
- The action cards require players to go through the provided 'Developing HACCP Plan' documents that designed for a series of food products. The action cards are cross-referenced to Malaysia Standard MS 1480 2007 Food Safety According to Hazard Analysis and Critical Control Point (HACCP) System.
- Players also can upgrade their business by expanding the factory. They can generate income by collecting rent from their opponent, with the goal being to drive them all out of game, leaving a winner with the most effective HACCP plan.

### ADVANTAGES

- Board games such as HAR-Go introduces novelty into the curriculum and are fun and interactive
- Self-paced learning for anyone interested in HACCP principles
- Promotes learning of HACCP principles in the perspectives of food processing, safety and Good Hygiene/ Manufacturing Practices

### INTRODUCTION OF TECHNOLOGY

Food Hygiene Regulations 2009 requires a proprietor, owner or occupier of food premises to provide and make available a food safety assurance program in the food premises. Courses are being offered by the certification bodies to educate professionals on the understanding, developing, implementing and auditing of HACCP plan. However, training on the requirements of Malaysia Standard MS 1480 2007 Food Safety According to Hazard Analysis and Critical Control Point (HACCP) System may be perceived as dry subject matter and participants might easily get bored with all its quality jargon used in the standards. Board games such as HAR-Go introduce novelty into the training program and are fun and interactive. It also initiates self-learning in principles of HACCP and active learning is encouraged through discussions and assessments.

### MARKET POTENTIAL

Suitable to be commercialized to educate people globally on HACCP principles

#### Consumer/End User

- Professionals/Auditors/Consultants.
- Training Providers/Certification Bodies such as SIRIM, SGS, etc.
- University Students and Lecturers.

#### Industry

Food, Pharmaceuticals, and Cosmetics Industries



**HAR-Go GAME BOARD**



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