

HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP)  
FOR ENSAYMADA BREAD WITH CUSTARD FILLING AT  
YELLOW BRICK FOOD SERVICE INCORPORATED,  
TAGAYTAY HIGHLANDS INCORPORATED

Plant Practice

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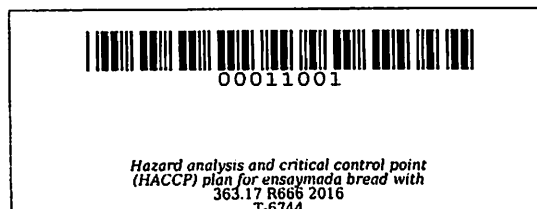
April 2016



**HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) PLAN  
FOR ENSAYMADA BREAD WITH CUSTARD FILLING AT YELLOW  
BRICK FOOD SERVICE INCORPORATED, TAGAYTAY  
HIGHLANDS INCORPORATED**

Plant Practice  
submitted to Faculty of the  
College of Agriculture, Food, Environment and Natural Resources  
Cavite State University  
Indang, Cavite

In partial fulfillment  
of the requirement for the degree of  
Bachelor of Science in Food Technology



**JOYCE ANN P. RONIO**  
April 2016

## ABSTRACT

**RONIO, JOYCE ANN PEREZ. Hazard Analysis and Critical Control Point (HACCP) Plan for Ensaymada Bread at Yellow Brick Food Service Incorporated, Tagaytay Highlands Incorporated.** Plant Practice. Bachelor of Science in Food Science and Technology, Cavite State University, Indang Cavite. April 2016. Adviser: Mrs. Aitee Janelle E. Reterta, MS.

This plant practice was conducted to provide students hands-on experience in developing high quality standard for *Ensaymada* Bread at Yellow Brick Food Service Incorporated, Tagaytay Highlands Incorporated Golf Club Incorporated Brgy. Calabuso Tagaytay City, Cavite from November 15, 2015 - December 31, 2015 for a total of 300 hours. Specifically, it aims to: familiarize the student with the process of producing *ensaymada* from preparation up to packaging, identify Good Manufacturing Practices (GMP) for *ensaymada* bread, identify Critical Control Point (CCP's), hazard to be controlled corrective actions; and establish a Hazard Analysis Critical Control Point (HACCP) Plan for *ensaymada*.

Knowledge and skills in monitoring of GMP, sanitation inspection, food safety, and identification of critical control points in production were obtained. Hands-on skills on *ensaymada* bread and develop working attitude and social interactions with others were applied. Those CCP's include receiving of raw materials such as eggs and fresh milk, cooling of *ensaymada* bread at ambient temperature using cooler and fan and packaging in "9x15" clear polyethylene bag and a printed sticker of *Tagaytay* Highlands..

This plant practice provided the student knowledge and experience hands on production of bread manually. The student developed multi-tasking skills in using the time efficiently. Lastly self-discipline, patience, confidence and hard work ethics were acquired and enhanced during the training.

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A practicum report submitted to the faculty of the Institute of Food Science and Technology, College of Agriculture, Forestry, Environment, and Natural Resources, Cavite State University, Indang, Cavite in partial fulfillment of the requirements for the degree of Bachelor of Science in Food Technology with Contribution No. \_\_\_\_\_  
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**INTRODUCTION**

The *ensaymada* de Mallorca was introduced to the Philippines during the Spanish colonial period. On the Island of Majorca, the soft bun is traditionally made from flour, water, sugar, eggs and pork lard. In fact, the Mallorqui word *saim* derives from an Arabic word that means pork lard. In the Philippines, *ensaymada* is made with butter instead of lard, sugar glaze topped with grated cheese usually cheddar, it is a popular treat during the Christmas season when it is served with hot chocolate ([filipino-food-recipes.com](http://filipino-food-recipes.com)).

Yellow Brick Food Service Incorporated was formed in 2013 by a group of individuals who have varied experience in the food service and catering industry. The company was tasked to operate and manage some of the restaurants and food outlets of *Tagaytay Highlands Golf Club, Incorporated* starting in the last quarter of the said year. Initially, it managed the Country Club (Gourmet Avenue) food outlets, the poolside, as well as the Sports Center. Highlands's management later expanded the scope of Yellow Brick service operations to include Highlands Golf Club, and functions within the said