One Day Training Workshop

May 27, 2013

Awareness on ISO 22000:2005 FSMS

Introduction

This training program is designed to give basic understanding of food safety to the participants, requirements of ISO 22000:2005 (FSMS) and key steps to initiate its implementation in the organization. Effective hygiene control in food industry is vital to avoid the adverse effects on human health, economic consequences of food illness, food borne injury and food spoilage. In order to ensure safe food organizations food safety management system (FSMS)/ ISO 22000 should be implemented. However, the desired outcome from ISO 22000 can be achieved with ineffective implementation.

Learning Outcomes

Upon successful completion of this course, participants will be able to:

- Learn fundamental principles, processes and techniques for food safety management System.
- Understand implementation of operational risk monitoring and control
- Understand steps and related documents required for implementation of food safety management system

Course Contents

- Fundamentals of a food safety management system
- Principles, processes and techniques used for the assessment and management of food safety hazards
- Hazard Analysis and Critical Control Points (HACCP) and 7 Steps of Conducting Hazard Analysis
- Structure and requirements of each clause of ISO 22000:2005.

Valuable For

F & B Managers, Food Chain Professionals, ISO Coordinators & Chefs

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