

ISO 22000 : 2005



Food Safety Management System

IRCA APPROVED

Background

The last few years have provided ample evidence that control of food safety is critical. Recent reports have clearly documented supply chain shortcomings that have threatened consumer's health and safety. These ongoing problems and the need for consumer safety requires additional tools to be practiced in food industries and overall supply chain. One of the most important tool is ISO 22000 (FSMS) for food industries. Internal auditors are playing important role in their organisation's internal structure of system, risk (management), etc.

Contents

Introduction to Food Safety Management System(FSMS)
Review of major food safety issues
Audit techniques and case studies
Hands on food safety hazards analysis

Who should attend?

Management Representatives
Quality Assurance Managers / Executives
Foods Safety Manager/ Executives
Consultants
Public Health Professionals
Representatives from hotel industries
Students from Food Science/ Technology, Dairy
Technology, Hotel Management & Catering Technology



Duration : 2 days
10.00 am to 5.00pm



For more details
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