MiChem Dynamics
LEADING CHANGE

AN INTRODUCTION TO FOOD SAFETY MANAGEMENT SYSTEMS (FSMS) TRAINING

Food organizations adopt food safety management systems to standardize practices, with the aim to prevent food safety hazards from causing adverse health effects on consumers.

A Food Safety Management System (FSMS) is a helpful tool to ensure safe practices are followed within food businesses.

FSMS's also help food business operators comply with local and international standards and regulations.

This course is designed to help food safety professionals understand the FSMS requirements and select a food safety management system which would address their business needs.



THE COURSE WILL RUN OVER A PERIOD OF 2 DAYS

WHO SHOULD ATTEND THIS WORKSHOP:

- Management or any person in charge of the food facility
- Anyone involved in defining, planning or implementing a Food Safety Management System
- Young professionals entering the food manufacturing industry

MINIMUM ENTRY REQUIREMENTS

- Fluency in English writing and reading skills

TUITION

- Training material included (English)
- Certificate of attendance or competence (based on outcome of assessment) will be issued on successful completion of training

LEARNING OUTCOMES:

- Understand the purpose of a Food Safety Management System.
- Provide delegates with the key elements of a Food Safety Management System.
- Understand the different types of Food Safety Management Systems.

COURSE CONTENT

1. Background and Introduction to Food Safety Management Systems
2. Overview of the ISO Family of Standards
3. Overview of HACCP; ISO 22000; FSSC 22000; ISO 9001; BRCGS; GlobalGAP, as Food Safety Management Systems
4. Basic requirements of these Food Safety Management Systems
5. Managing and maintaining Food Safety Management Systems
6. Assessment (Test)

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