

Diploma in Food Safety

Duration: 03 Year

10,000/Sem

No organization can afford to ignore its legal obligations with regard to food safety. Implicit in the successful management of food safety is the development of an effective management system. This internationally recognized standard aims to harmonize the requirements for food safety management throughout the food supply chain.

This one course teaches you about the various clauses contained in ISO 22000:2005 standard and the benefits of having it implemented in your organization. Our experienced tutors will go through ISO 22000 in detail, assisting you to understand the importance of a Food Safety Management System in reducing food safety risks.

This comprehensive overview will assist your organization in producing safe, quality food products that meet specifications and customer requirements.

Who should attend?

- > Any individual requiring knowledge of ISO 22000 and food safety systems.
- Any individual who is looking to understand the benefits of a food safety management system in their organization
- Those who are looking to implement a food safety management system in their organization

What will I learn in the training?

- ➤ Understand the requirements of ISO 22000:2005 within the context of your company
- Learn about the specific clauses within the standard
- > Understand how to undertake performance improvement of the food safety system
- **Establish the importance of ISO documentation**
- > Gain an overview of our assessment and certification procedures

Course Structure

- ➤ Understanding where ISO 22000 fits into food safety management systems.
- > Key elements of ISO 22000.
- ➤ Workshop based exercises bases on the key principles of the standard, an opportunity to share experiences and understanding with other delegates.

What's included?

- Course notes
- > Lunch
- > Refreshments

For More Information:

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