



HACCP/FSMS - Training Course



Bureau of Assessment Services

Managing Assurance with Confidence

RESULT is all we care about

We develop learning experiences that will certainly possess a good effect on your organization outcomes, help environmentally friendly development and help you to fulfill fresh challenges. Our programs enable you to research for more effective and efficient ways of functioning.

Result is created by providing you with information as well as skills in efficient methods. We do this by utilizing real-life case and by including you in the total learning process. We constantly challenge your creativeness and problem solving capabilities to keep you involved and encouraged. The understanding you obtain is present and relevant.

CONTROLLING risk through people

Your organization is operating in progressively more intricate and unsure risk environments dealing with significant challenges from worldwide competition, financial shifts, customers and other stakeholders, zero threshold for failure.

There are methods to change these pressures into competitive advantages. Better ability to control risk is an integrated component in every training course in BAS. To truly control risk, you have to realize the human component. Controlling risk is about people using themselves to challenges, circumstances and system in a specific way. Our training programs link state of mind with systems to assist you put into action all elements of controlling risk.

Food Safety Management System

INTRODUCTION TO FOOD SAFETY AND HAZARD ANALYSIS & CRITICAL CONTROL POINTS -HACCP

This course is designed to provide an understanding of the principles of Food Safety management systems and their role in ensuring control and improvement. The course is based around the requirements of the Food Safety management system standard HACCP/ ISO 22000 and deals with its interpretation and implementation

Objectives

- Introduce delegates to the concepts of food safety and HACCP
- Provide an understanding of food safety matters and the legal implications
- Promote the seven HACCP principles and adoption of best practices
- Assist with development and implementation of food safety and HACCP systems
- Explain the HACCP relationship with industrial hygiene and food and product safety

Course Contents

- Introduction to food safety
- Legislation and standardisation
- Prerequisites
- Introduction to HACCP
- Implementation of HACCP
- Food safety management systems

Course Details

- The course is presented by experienced BAS tutors
- Course delivery is through lectures, delegate interaction, workshops and open discussion
- Course includes daytime refreshments, lunch, course notes and training certificate

Duration: 1 day

Conducted: Public / In-house

INTRODUCTION TO BASIC FOOD HYGIENE AND HAZARD ANALYSIS & CRITICAL CONTROL POINTS - HACCP

This course has been designed to provide a broad understanding of food safety audit process and how to realize its true potential. Based around the requirements of the food safety management system (HACCP) standard ISO 22000 and the Internal Audit Guidelines, the course deals with the performance of value-added auditing

Objectives

- Ensure a broad understanding of food safety and HACCP
- Explain the aspects of personal hygiene in food & catering industry
- Microbiological hazards and its impact in food related business and the population
- Importance of GHPs in food handling & processing
- Enhance understanding on food storage and temperature controls
- Enhance knowledge of food safety requirements at an intermediate level

Course Contents

- Introduction about Food Hygiene
- Bacteriology, food poisoning, food infection and food borne disease
- Food storage and temperature controls
- Brief introduction of HACCP by codex alimentarius
- Good Hygiene and Good Manufacturing Practices
- Video case study

Course Details

- The course is presented by experienced BAS tutors
- Course delivery is through lectures, delegate interaction, discussion and exercises
- Course includes daytime refreshments, lunch, course notes and training certificate

Duration: 2 days

Conducted: Public / In-house

Food Safety Management System

THE ISO 22000:2005 HACCP AUDITOR/LEAD AUDITOR COURSE (Accredited / Unaccredited)

This course is designed to provide a broad understanding of food safety and HACCP systems and how to make the best use of them. It will equip individuals who have a general understanding of food safety matters, with the ability to develop, implement, manage and audit or assess the implementation and effectiveness of such systems

Objectives

- Understand why food safety is important
- Introduce international legal framework for HACCP (e.g. Codex, EU Directive, Dutch Requirements, DS3027, BRC)
- Introduce the common best practices such as GHP, GMP etc.
- Provide understanding of the 7 HACCP principles
- Understand the interaction with other management systems
- Provide sufficient knowledge to plan, prepare and conduct audit of food safety (HACCP) system and reporting methodology

Course Contents

- Introduction to Food Safety
- Legal and other requirements
- Common practices (GHP, GMP etc.)
- HACCP step-by-step
- Integration with other Management Systems
- Auditing of HACCP System - techniques and methodology
- Audit reporting

Course Details

- The course is presented by BAS recognized tutors
- Course delivery is through lectures, delegate interaction, workshops and open discussion
- Course includes daytime refreshments, lunch, course notes and training certificate

Duration: 5 days

Conducted: Public / In-house



For more details about the services Food Safety Management System Training,
please send email to certification@bascertification.com

www.bascertification.com



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