CHANGE ACT
Analysis Consulting Training

Food Safety

Food Safety Awareness in Poultry Industry through Recognized Standards

Course background

This course is designed to provide employees with an awareness in food safety systems so that they have a holistic view of a food safety management system's components and how everyone contributes to its success and continual improvement.

Course objectives and content

Course objectives:
- To have an overview on the basics of food hygiene, food safety prerequisite programmes and food safety hazards at every level of a process;
- To learn about the holistic approach of food safety management such as ISO 22000 and HACCP in the industry context

Course content:
- Food safety hazards and new food safety trends;
- Pre-requisite programmes based on ISO/ TS 22002-1;
- HACCP Principles and methodology as per Codex Alimentarius;
- Overview of ISO 22000 in context of egg farm and poultry processing;
- Basics of internal audit;
- Training effectiveness evaluation

Target audience

Quality Officers
Managers
Internal Auditors

Duration

The course duration is 14 hours.

Course fee

N/A

** Conditions apply. Please see enrolment form/proposal.*

Number of delegates

Please see enrolment form/proposal.

Course design

The course is delivered through formal lectures and exercises to enhance the learning process.

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