

ONLINE CERTIFICATE COURSE
ON

**ADVANCED RISK
MANAGEMENT IN
FOOD
MANUFACTURING**



Course Outline

Who should attend?

- Staff tasked with risk assessment and the development of FSMS.
- Quality/Technical Managers,
- HR Managers,
- Procurement staff

Course Benefits

- Understand what “risk” means, how risk is estimated, and recognizing the steps of a risk assessment.
- Understand and mitigate the risks presented by food allergens and requirements under regulatory standards
- Knowledge of Conducting vulnerability assessment towards food fraud and food defense
- Understand lifecycle of Crisis management

**Risk Assessment and
Communication for the Food
Industry (ISO 31000)**

**Food Allergens and other
Hidden Hazards and their
Control**

Vulnerability Assessment

Crisis Management

5th November
Module 1 | Module 2
1100-1230HRS | 1500-1630HRS

6th November
Module 3 | Module 4
1100-1230HRS | 1500-1630HRS

**Rs. 5500/- + GST
(All Modules)**