

E-Learning Certificate Course

on

Development and Implementation of Food Safety Management System Based on FSSC 22000 V5

(GFSI approved Standard)

FSSC 22000 is a management system standard for food safety (FSMS) that is aligned to internationally recognized best practice (GFSI approved scheme). FSSC 22000 helps organizations to provide safe food by proactively improving their FSMS performance. FSSC 22000 is structured according to the ISO's high-level structure, which can make it easier to integrate with other business management systems.

COURSE OUTLINE

Course Benefits

- GFSI approved FSMS certification standard
- ISO based certification applied across the entire food supply chain
- A systematic methodology to effectively identify and manage food safety risks
- Mapping your business to the scheme requirements in developing structure and documentation of FSMS

- Food Safety Management Systems
- Hazard Analysis & Critical Control Point
- ISO 22000:2018 Standard Clauses
- ISO/TS-22002-1: 2009
- Additional Requirements

Who should attend?

Professionals involved in planning, implementing, maintaining or supervising FSMS, CII Award Assessors



Two Day Course

31st October
Saturday
Day 1
0930-1700HRS

6th November
Friday
Day 2
0930-1700HRS

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Rs. 6500/-
+ GST
(Both Days)