- Raw Material, Ingredients and Storage
- Personnel Training and Competency
- Risk Management
- Management Commitment and Continual Improvement
- Holding and Distribution
- Documentation and Records
- Personal Hygiene
- Pest Control
- Self-inspection

Course Objectives

This course will enable the participants to:

- Understand the food safety risks from GMP
- Understand the activities and requirements for GMP audit
- Demonstrate knowledge of each GMP component and its impact on Food safety
- Review their existing workplace GMP's and revise them, if required
- Learn how to plan, perform and monitor GMP audit

Who should attend this course?

- Personnel working in Quality, Quality Assurance, Quality Control, Production and Maintenance department of Food, API, Chemical & Pharmaceutical Industries
- Any individual interested to acquire the knowledge related to GMP competence

Benefits of GMP Training Course

After completing this course, the participants will learn about

- The elements & significance of GMP
- The right way of implementing GMP
- Enhanced ability to identify potential food safety risks from GMP
- Improved understanding and compliance of their Organization's SOPs
- Gain knowledge on compliance with global best practice

INTRODUCTION TO FOOD SAFETY MANAGEMENT SYSTEM (FSMS) –ISO: 22000
16-Jul-21
TIME- 10:00AM-6:00PM

Course Content

Food safety is a global concern, not only because of the importance for public health but also because of its impact on international trade. Globalisation of food production and procurement makes food chains longer and more complex and increases the risk of food safety incidents. Effective and harmonized food safety systems shall manage and ensure the safety and suitability of food in each link of the supply chain. For this reason ISO developed the standard for food safety management systems ISO 22000 which applies to all organizations in the food chain and thus ensures integrity of the chain. ISO 22000 is a generic food safety management system standard. It defines a set of general food safety requirements that apply to all organizations in the food chain. If an organization is part of the food chain, ISO 22000 wants it to establish a food safety management system (FSMS). It then wants it to use this system to ensure that food products do not cause adverse human health effects. Since ISO 22000 is a generic food safety management standard, it can be used by any organization directly or indirectly involved in the food chain. It applies to all organizations in the food chain. It doesn't matter how complex the organization is or what size it is, ISO 22000 can help ensure the safety of its food products.

FSMS PRINCIPLES

- Introduction
- Interactive Communication
- System Management
- Pre-requisite Programmes
- Hazard Analysis and Critical Control Point
- Customer Focus
- Leadership
- Engagement of People
- Process Approach
- Improvement.
- Evidence-based Decision-making
- Relationship Management
- Risk-based Thinking
- Organisational risk Management
- Other Concepts

For Booking of Training Please Call 8744050874 or mail fostac@epinfoways.com or whatsapp – https://wa.me/918744050874