

FS 015 Advanced HACCP for Managers



Objective:

The aim of this course is to bring the participants to the level of implementing the HACCP system in their organizations. The course provides skills, knowledge and understanding of principles and practices for implementation of HACCP. The HACCP food safety system is the fundamental element and a mandatory requirement for any food manufacturing, catering, hotel industry as well other areas related to food industry. On successful completion of the course, the participants should be capable of implementing HACCP by identifying the related hazards and controlling them eficiently.

Contents:

- Introduction.
- Background to HACCP.
- HACCP international trade and legislation.
- Prerequisites programs & planning of the HACCP project.
- Applying the principles in practice.
- Developing the HACCP Plan.
- Validation of the HACCP plan and Implementation.
- Verification and maintenance of the system.

Who Should Attend:

- All Managers & Executives who are involved in developing and implementation of HACCP food safety system in their organizations.
- Individuals willing to participate in HACCP Consultancies.

Structure:

Tutorials, Discussions, Workshops, Quiz, Case Study & Examination.

Venue:

TÜV Middle East courses are held at hotels and various training centers. However, they can be held at customers' premises, if required.

Certificate:

TÜV Middle East Certificate will be issued to all attendees.

Duration:

5 Days

Location: Abu Dhabi / Dubai / Kuwait / Qatar / Bahrain / Oman / Yemen

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