

# FS 001 - HACCP

## Awareness Training



### Objective:

To provide the participant with detailed knowledge on food safety management and HACCP requirements.

### Content:

- Introduction to the food safety management.
- Introduction to basic concepts and terminologies associated with food safety management.
- Philosophy and fundamental principles of HACCP.
- Detailed review of the requirements of HACCP standard.
- Introduction to the benefits that will be achieved by the implementation.
- Effective methods for the implementation of HACCP.



### Who Should Attend:

- All levels of management who are involved in implementing HACCP.
- All those who are interested personally to learn about this internationally recognized Food Safety Management System.

### Structure:

- Tutorials
- Discussions
- Workshops
- Quiz
- 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:

1 day

### Contacts:

Abu Dhabi / Al Ain: [abudhabi@tuv-nord.com](mailto:abudhabi@tuv-nord.com)  
Dubai / Northern Emirates: [dubai@tuv-nord.com](mailto:dubai@tuv-nord.com)  
Kuwait: [kuwait@tuv-nord.com](mailto:kuwait@tuv-nord.com)  
Qatar: [qatar@tuv-nord.com](mailto:qatar@tuv-nord.com)  
Bahrain: [bahrain@tuv-nord.com](mailto:bahrain@tuv-nord.com)  
Oman: [oman@tuv-nord.com](mailto:oman@tuv-nord.com)  
Yemen: [yemen@tuv-nord.com](mailto:yemen@tuv-nord.com)

Website: [www.tuvme.com](http://www.tuvme.com)