

FS 002- HACCP

Internal Auditor Training



Objective:

The aim of this course is to bring the participants to the internal auditor level. The course provides skills, Knowledge and understanding of principles and practices of internal auditing of food safety management systems.

On successful completion of the course, the participants should be capable of conducting successful audits of their own in order to identify deficiencies and appraise the effectiveness of the system.

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 Planning of internal auditing.
- Preparing for internal auditing.
- Reporting internal auditing.
- Performing internal auditing.
- Close out internal auditing.



Who Should Attend:

- All levels of management who are involved in implementing HACCP internal auditing.
- All those who are interested personally to learn about this internationally recognized HACCP internal auditing.

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:

2 days.

Contacts:

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