

## Online Training Program for Overview on FSSAI (Food Safety and Standards Authority of India) Regulations

Date : 16th July 2020, Time: 2.00 pm to 6.00 pm



### Course Features

Updated regulations of FSSAI & basic requirements of FBO (Food Business Operators) in process of licensing

### Course Objectives

- ♣ Understanding FSSAI & Difference between Act/ Regulations & Rules
- ♣ Understanding on categories of licensing
- ♣ Understanding FOSTAC & FOSCORIS
- ♣ Understanding Schedule IV & Part II requirements
- ♣ FSSAI & HACCP

**Registration Fee** : Rs. 1500 + 18 % GST Per Participant

To know about all our Online Training Programs scan adjacent QR Code

**To Register and Pay** : [Click Here](#)

Registered & Head Office-

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### Who should attend ?

- ♣ Management Representatives
- ♣ Internal Auditors and Second Party Auditors
- ♣ Supervisors, Food Safety Professionals, Managers, actively involved in Product and Process Design & Development and Safety
- ♣ Production Executives involved in Food Safety Management System activities.
- ♣ Canteen staff in hospitals, catering, schools
- ♣ Food Safety Professionals in QSR, Food production, shop floor teams
- ♣ Students
- ♣ Regulatory Personnel

### Course Contents

- ♣ FLRS - Food Licensing & Registration System
- ♣ FOSTAC- Food Safety Training and Certification
- ♣ FOSCORIS - Food Safety Compliance through Regular Inspections and Sampling
- ♣ GMP/GHP/HACCP-SCHEDULE IV

### Issue of Certificate

Certificate of successful attendance shall be issued to all the delegates who attend entire duration of the course.

**Duration** : 4 Hours 30 Minutes including break of 30 Minutes



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