

Webinar for Overview on FSSAI schedule IV – Catering/Meat/Dairy Industry

Date : 4th May 2020, Time: 2.30pm to 5.30pm

Course Features

- ♣ As per the condition of license under FSS (Licensing & Registration of Food Businesses) Regulations 2011, every food business operator (FBO) applying for licensing must have a documented FSMS plan and comply with schedule 4 of this regulation. Schedule 4 introduces the concept of FSMS based on implementation of Good Manufacturing Practices (GMP) and Good Hygiene Practices (GHP) by food businesses
- ♣ To provide assurance of food safety, Food businesses must implement an effective Food Safety Management System (FSMS) based on Hazard Analysis and Critical Control Point (HACCP) and suitable prerequisite programmes by actively controlling hazards throughout the food chain starting from food production till final consumption. FSSAI has brought in several guidelines for FBO as per the various types of food business.

Course Objectives

- ♣ Understanding of FSSAI : Act/ Rules /Regulations/ FOS-TAC
- ♣ Understanding Schedule IV & Part II requirements common for any FBO in supply chain/ manufacturing/ catering/ Food Retail/ Food Transport/Schools & institutions & food parks in malls.
- ♣ Understanding FSSAI & HACCP requirements (FSMS plan)



Registration Fee : Rs. 1250 + 18 % GST per participant

Registration Link : [Click Here](#)

Payment Mode : [Click Here](#)

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Who should attend?

- ♣ Any FBO in supply chain/ manufacturing/ catering/Food Retail/ Food Transport / Schools & institutions & food parks in malls.
- ♣ 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.
- ♣ Students
- ♣ Canteen staff in hospitals, catering, schools,
- ♣ Food Safety Professionals in QSR, Food production, shop floor teams

Course Contents

- ♣ Common for FBO
 - Requirements of Location, layout & surroundings
 - Understanding Cleaning & sanitation
 - Personal behavior & hygiene requirements for food handlers
 - Role of Support services in food safety
- ♣ Brief Understanding on Sector specific requirements :
 - Manufacturing – FSMS plan
 - Catering – FSMS Plan
 - Storage & Transport – FSMS Plan

Issue of Certificate

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

Duration : 180mins (3 hours)

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