TUV India Food Safety Services

Internal Auditor Program for Hazard Analysis Critical Control Point (HACCP) for Students & Freshers



Date: 24th & 25th January 2022 Time: 12:00PM to 9:00PM

Course Features:

TUV India is bringing out a skill based HACCP internal auditor workshop to empower students and fresher's with the required technical competence to understand the HACCP principles and conduct internal audits

Course Objectives:

On completion of this course and passing the examination, the delegates would be able to:

- Understand pre-requisite programs as per CODEX HACCP guidelines
- Identify the importance of a HACCP system and the procedures involved in maintaining it.
- Recognize and identify risk and hazards
- Understand internal audit as a tool for food safety audits
- Become a trained Internal Auditor

Easy and Quick Registration:

- College id card (Mandatory for students)
- Aadhar number
- Register & TUV India will share the training link

Registration Fee:

Rs.2,500 + 18 % GST

Course Contents:

- Pre-Requisite Program and FSSAI Schedule IV requirements
- Principles of Hazard Analysis Critical Control Point
- Principles for conducting Internal audits
- Audit planning
- A Checklist preparation
- General tools for audit

Who should attend?

College students / Freshers of life science / microbiology / biotechnology / food / nutrition / catering and dietetics courses who are interested in food safety

Rates are exclusive to Students and Freshers only !!

Issue of Certificate:

On successful participation and completion of assessments, certificates shall be mailed to participant registered email id

Duration:

8 Hours excluding break of 1 hour on both days

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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