

EFFECTIVE FOOD SAFETY AUDITS FOR RESTAURANTS AND FOOD CHAINS



Objectives

- To apply the fundamental concepts of food safety,
- To explain the principles of HACCP, keys to safer food, and other prerequisite programs;
- To learn the basic guidelines in planning and preparing Food Safety Audits and the process approach, including the PDCA model;
- To audit the adequacy, effective implementation and continual improvement of restaurants, food chains and food processing plants;

Course Outline (2 days)

- Food Safety
 - a) What is Food Safety?
 - b) Why do we ensure Food Safety?
 - c) How do we ensure Food Safety?
- Food Safety Audits
 - a) Why do we conduct Food Safety Audits
 - b) How do we conduct Food Safety Audits
- Planning and Preparation for Food Safety Audits
 - a) Audit Plan
 - b) Checklist
 - c) Desk Study

Lecturer

Mr. Noel F. Paje

Registered Specialist Microbiologist of Philippine Academy of Microbiology

Who should attend?

Manufacturing personnel directly involved in the production of food products. It could also be multidisciplinary participant coming from Production, Engineering, Warehouse and Quality Assurance.

Fee

- **Php 12,000.00 + 12% Vat** for the Training Center at The City Club Alphaland, Makati City
- **Php 8,000.00 + 12% Vat** for E-Learning:
- **Php 5,000.00** for Open Distance Learning (ODL)

Note:

Early Registration Payment: Ten-Percent (10%) Discount if PAID thirty (30) days before the training date

Group Discount: Five-Percent (5%) on Three (3) or More Participants

Contact us



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