

ISO 22000: Food Safety Management System (FSMS)



Objectives

- To understand audit approaches to ISO 22000:2005 Standard.
- To train Internal Auditors on the preparation, conduct and reporting of internal system audit.
- To learn the qualities of a good auditor

Course Outline (1 day)

- Session 1: Overview of Food Safety Management System (FSMS)
- Session 2: ISO 22000 Development and Structure
- Session 3: The Process Approach
- Session 4: ISO 22000 FSMS Requirements
- Session 5: Implementing FSMS

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
- Multidisciplinary participant coming from Production, Engineering, Warehouse, and Quality Assurance.

Fee

- **Php 7,500.00 + 12% Vat** for the Training Center at The City Club Alhaland, Makati City
- **Php 4,000.00 + 12% Vat** for E-Learning:
- **Php 3,000.00** 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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