



National Productivity Organization

Announces 1 Day (19th February 2018) Program on

HACCP in Food Safety Management

National Productivity Organization, Ministry of Industries is pleased to announce a One Day training program on “HACCP Food Safety Management”. The essential objective of this course is to create awareness and to develop and improve the food safety knowledge among the participants. This training enable regarding various basic requirements of the food safety management system standard & impart working knowledge on how these requirements can be interpreted to suit the organization’s processes, products, people customers and related interested parties. Further the objective is to develop the food safety professional and to inspire the participants to implement the Food safety in the organization and even in our own life effectively.

COURSE OVERVIEW

Concept of food safety.

Introduction to FSMS ISO 22000 : background & history and benefits,

Basic requirements of ISO22000 & its interpretation,

Concept of HACCP

Understanding the top management concerns.

How to identify and cross the barriers in the implementation of FSMS.

Management involvement program in FSMS

A developed system on food safety management system ISO 22000.

WHO SHOULD ATTEND

Delegates who wish to implement food safety management system based on ISO 22000 in their organization.

Delegates who will be required to have the working knowledge essential to motivate the team implementing the food safety management system.

Delegates who are planning to attend higher level training courses like FSMS internal auditor/documentation & implementation/ lead auditor course.

EXPERT TRAINER

Mr. Zahid Hussain

Lean Consultant & Trainer

M phil. Total Quality Management—BSc. Chemical Engineering

Mr. Zahid hussain has vast experience of training and consultancy projects related to productions, operation management, EHS. He has provided trainings on productivity and quality in large scale organizations. He has successfully conducted various national and international level trainings on EHS, 5S, Lean Tools & GP.

PROGRAM OBJECTIVE

⇒ The understanding about best practices in food safety management in light of international standard ISO 22000 and HACCP.

⇒ How to implement the FSMS effectively in the organization

⇒ How to develop a positive healthy and safe culture in the organization

⇒ How to make the FSMS efforts tangible and gain the support of top management.

Workshop FEE : PKR 6,000/-

(includes Certificate, Lunch & Course Material)

PROGRAM TIMING 9:00-3:30 PM

VENUE: Lahore

Registration Deadline 16th February 2018

For Further Queries & Registration, Please Contact:

Ms. Saba Taj Anwar

Sabah.npo@gmail.com

saba@npo.gov.pk

0333-4139323