



المركز العالمي للتدريب والتطوير
International Centre For Training & Development



Chemical Analysis in food



Course Objectives:

By the time you finish this course you will be able to:

- ✦ Identify the causes of food borne illness
- ✦ Identify the key points of HACCP
- ✦ Explain the 7 HACCP principles
- ✦ Follow prerequisite programs for food safety
- ✦ Apply standard operating procedures for food safety and food defense in your operation
- ✦ Identify the three classifications of recipes
- ✦ Determine critical control points
- ✦ Apply critical control limits
- ✦ Complete monitoring forms
- ✦ Determine effective corrective actions

Who Should Attend?

Anyone working in a food manufacturing setting where food is being prepared, cooked and handled.

Course Outline:

Day One: Introduction to and Basic Definitions of Food Safety Management Systems

- ✦ Introduction to the ISO 22000:2005 Food Safety management system
- ✦ The evolution of ISO 22000:2005 through the HACCP and Codex alimentarius correlation and principles
- ✦ Guidelines and Regulations regarding food safety
- ✦ Glossary used in Food Safety
- ✦ Identification of CCPs (Critical Control Points) and CLs (Control Limits)

Day Two: Review of ISO 22000 Main Chapters

- ✦ Food safety management system
- ✦ Management responsibility
- ✦ Resource management

- ✦ Planning and realization of safe products
- ✦ Validation, verification and improvement of the food safety management system

Day Three: Documentation Requirements for ISO 22000, Management Review, Human Resources

- ✦ Detailed reference to documents with specific examples on the design and use of forms
- ✦ The purpose of management reviews
- ✦ Detailed reference to management review inputs and outputs
- ✦ Human resources: Competence, awareness and training
- ✦ Work environment

Day Four: Planning and Realization of Safe Products

- ✦ PRPs (prerequisite programmes)
- ✦ Preliminary steps to enable hazard analysis: Food safety team, Flow diagrams, process steps and control measures
- ✦ Hazard analysis
- ✦ Establishing the operational PRPs and the HACCP plan (CCPs and CLs) – Group exercise on the development of a HACCP plan in the context of attendees' own organisations
- ✦ Verification planning / Traceability system
- ✦ Control of nonconformity: Corrective actions, Withdrawals

Day Five: Validation, Verification and Improvement of the Food Safety Management System

- ✦ Validation of control measures
- ✦ Control of monitoring and measuring
- ✦ Food safety management system verification
- ✦ Internal audits in the context of ISO 22000 – team exercise on an internal audit
- ✦ Improvement: The need for Continual improvement, Updating the food safety management system
- ✦ Review all points of seminar and notes for ISO 22000 - HACCP

Course Fees:

this rate includes participant's manual, Hands-Outs, buffet lunch, coffee/tea on arrival, morning & afternoon of each day.

Course Methodology:

- Based on case studies (30%); Techniques (30%); Concepts (10%) and Role Play (30%)
- Pre-test and Pro-test
- Variety of Learning Methods
- Lectures
- Case Studies and Self Questionnaires
- Small Group Work
- Discussion
- Presentation

Course Timings:

Daily Course Timings:

08:30 - 08:50	Morning Coffee / Tea
08:50 - 10:20	First Session
10:20 - 10:40	Coffee / Tea / Snacks
10:40 - 12:20	Second Session
12:20 - 12:40	Coffee / Tea / Snacks
12:40 - 14:30	Last Session

