



Training

“Food safety and quality culture system: planning, implementation and continuous improvement”

PURPOSE OF TRAINING

- Creating a strong product safety culture can be challenging. But it's critical to ensure the effective implementation of product safety management systems – and in helping to prevent product safety incidents. Thus this training is purely focused on principles which would help producers to evaluate and develop further food safety and quality culture at their current site level.
- Explain food safety and quality culture's requirements set by GFSI
- Training is focused on different responsibilities producers, including senior management, quality management personnel, HACCP / FSMS team members, HR specialists.

BACKGROUND KNOWLEDGE

- No prerequisites, the course is suitable for beginners and experienced participants.
- Suitable for anyone wishing to increase their knowledge of the food safety and quality culture and its requirements.
- This training will provide you with knowledge of the requirements of the GLOBAL G.A.P. Standard and the overall certification process.

TRAINING PROGRAMME

- Food safety and quality culture: theoretical part
- Food Safety and quality culture's Plan of improvements
- Preparation principles and examples
- GFSI's applicable guidelines
- GFSI standards requirements and solutions
- Maintaining and continuously improving food safety and quality culture
- Periodic evaluation of the system and criteria
- Future perspectives of the food safety and quality culture system
- Practical discrepancies
- Practical task
- Course knowledge verification test

After attending the course, participants will receive a certificate issued by BM Certification.

bm
certification

DATE AND TIME

November 7, 2023

VENUE

Online

PARTICIPATION FEE

350,- Eur

LECTURER

Valdas Laukagalis
Lead Auditor

LANGUAGE

English

CONTACTS

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