



Interpretation of IFS Food V.8 Requirements Training Propose

Interpretation of IFS Food Version 8 Requirements for Auditing Retailer (and Wholesaler), Branded Food Products

Delivery Method:	In-House Training: (Face to face / Virtual Classroom) Public Training: (Face to face / Virtual Classroom)
Duration:	9.00-16.30 น. / 2 Days
Course Fee:	10,000 บาท (Public Training)
Category:	Food Standard & Cosmetics Standard
Available languages:	Thai / English
COURSE VENUE	Courses are held at various training centres but alternatively can be held at your premises and tailored for your particular needs. Please contact your local Bureau Veritas Certification office for details
Additional Information:	The maximum number of delegates for this course is 30.

Qualifications:

On completion of the training program, the student will be awarded the following qualifications:

- Certificate of Course Interpretation of IFS Food Version 8 Requirements awarded by Bureau Veritas (Thailand) Co., Ltd.
- The Certificate of Course Title, issued by Bureau Veritas (Thailand) Co., Ltd. is obtained after completing and passing the qualification examination.



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Benefits:

How will delegate benefits from the course?

After satisfactory completion of this course delegates will be able to:

- Understand the practical application of the International Featured Standard Food (IFS);
- Efficiently document and implement of IFS;
- Have confidence in gaining IFS audit;
- Effectively conduct auditing against IFS

Participants Assessment:

- No personal assessment will be carried out during the course however; the trained participant certificate will be issued to delegates.

Pre-requisites:

- An understanding of GMP, Food Microbiology, Codex HACCP, Food Production, Handling and Distribution would be an advantage

Participants:

This course (2 days) is designed for:

- Quality Assurance Managers and Personnel;
- Operation/ Production Managers;
- HACCP Team;
- Food Plant Managers and Supervisors;
- Food Safety Consultant
- Any individual responsible for auditing suppliers and co-manufacturers against IFS.

Contents:

The course uses a mixture of handouts, discussions involving practical examples covering:

- Introduction & Scoring System
 - History of IFS
 - Scoring system
- IFS Food Version 8 Food Assessment Requirements
 1. Governance and commitment commitment (การกำกับดูแลและความมุ่งมั่น)
 2. Food safety and quality management system (ระบบการจัดการความปลอดภัยและคุณภาพของอาหาร)
 3. Resources management (การจัดการทรัพยากร)
 4. Operational processes processes (กระบวนการปฏิบัติงาน)



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5. Measurements, Analysis, Improvements (การวัด การวิเคราะห์ และการปรับปรุง)

Time Table

First day

09:00-10:30

History and Structure of the International Food Standard
IFS Food V.8 : SCORING SYSTEM

10:30-10:45

Coffee break

10:45-12:00

IFS Food Version 8 Food Assessment Requirements

- Governance and commitment (การกำกับดูแลและความมุ่งมั่น)
- Food safety and quality management system (ระบบการจัดการความปลอดภัยและคุณภาพของอาหาร)

12:00-13:00

Lunch break

13:00-14:30

- Resource Management Management (การจัดการทรัพยากร)

14:30-14:45

Coffee break

14:45-16:00

- Operational processes processes (กระบวนการปฏิบัติงาน)

16:00-16:30

Questions and answers

Day Two

09:00-10:30

IFS Food Version 8 Food Assessment Requirements

- Operational processes processes (กระบวนการปฏิบัติงาน) (Continuing)

10:30-10:45

Coffee break

10:45-12:00

- Operational processes processes (กระบวนการปฏิบัติงาน) (Continuing)

12:00-13:00

Lunch break

13:00-14:30

- Measurements, Analysis, Improvements (การวัด การวิเคราะห์ และการปรับปรุง)

14:30-14:45

Coffee break

14:45-16:00

- Measurements, Analysis, Improvements (การวัด การวิเคราะห์ และการปรับปรุง) (Continuing)

16:00-16:30

Questions and answers