



# EFFECTIVE FOOD SAFETY AUDITS FOR RESTAURANTS AND FOOD CHAINS

## Objectives

- To apply the fundamental concepts of food safety,
- To explain the principles of HACCP, keys to safer food, and other prerequisite programs;
- To learn the basic guidelines in planning and preparing Food Safety Audits and the process approach, including the PDCA model;
- To audit the adequacy, effective implementation and continual improvement of restaurants, food chains and food processing plants;

## Course Outline (2 days)

- Food Safety
  - a) What is Food Safety?
  - b) Why do we ensure Food Safety?
  - c) How do we ensure Food Safety?
- Food Safety Audits
  - a) Why do we conduct Food Safety Audits
  - b) How do we conduct Food Safety Audits
- Planning and Preparation for Food Safety Audits
  - a) Audit Plan
  - b) Checklist
  - c) Desk Study

## 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. It could also be multidisciplinary participant coming from Production, Engineering, Warehouse and Quality Assurance.

## Fee

- **Php 12,000.00 + 12% Vat** for the Training Center at The City Club Alhaland, Makati City
- **Php 8,000.00 + 12% Vat** for E-Learning:
- **Php 5,000.00** 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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