

Prerequisites for this training

There are no formal prerequisites for this course.

However, the person who has completed degree in science with Food technology, Chemistry, Biotechnology, Microbiology and Hotel management with experience in food industry will be an added advantage.

About BSI

BSI is the business standards company that helps organizations all over the world make excellence a habit. For more than a century we have been showing businesses how to improve performance, reduce risk and achieve sustainable growth. We lead the world in advocating, defining and implementing best practice across every field of human endeavour.

We have more than 100 years' experience of shaping standards. Originating as the world's first national standards body, the Group has over 2,250 staff operating in over 193 countries across 6 continents.

Mode of Payment

You can make payment through Cheque, NEFT transfer or e-payment.

Below are the details

BSI Group India Private Limited

Current Account No.: **166045294001**
HSBC Bank, 25, Barakhamba Road, New Delhi-110 001
IFSC/RTGS Code: **HSBC0110002**
Swift Code: **HSBCINBB**

Please note: *Service Tax will be charged extra as per prevailing Government Rates.*

BSI's CLIP offerings in

ISO 27001:2013, Information Security
ISO 22301:2012, Business Continuity
ISO 20000:2018, Service Management
ISO 22000:2018, Food Safety
ISO 9001:2015, Quality Management
ISO 14001:2015, Environmental Management

Why train with us?

Great businesses need great people

Research shows that when an organization invests in training and development, they reap real rewards:



We've shaped the **world's most adopted standards** including ISO 9001, ISO 14001 and ISO 45001

Businesses are **2.5 x more likely to fail** if they don't train their staff*



94% of our delegates score our tutors 9 or 10 out of 10

83% of people feel that staff are the key to maintaining a competitive edge*



55% of FTSE 100 companies are BSI clients

BSI spend **165,000 days** with clients in a year, so we know what businesses want and understand their needs



In 2014 we trained **105,000** people, from SMEs to global organizations

45% percent of staff say they'd feel more motivated if their organization invested in **skills training***



Our tutors have **250 years** experience working with management systems between them

Steps to Becoming a CLIP

Certified Professional for Food Safety



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CERTIFIED LEAD IMPLEMENTER
PROFESSIONAL

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CERTIFIED LEAD IMPLEMENTER
PROFESSIONAL

Food Safety Management System

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...making excellence a habit.™



What is CLIP for Food Safety?

Certified Lead Implementer Professional for Food Safety Management System aims to assure the authenticity of food by minimizing the chance of a food borne illness through risk assessment of your organization, supply chain, process and product. In preparation for this, BSI decided to develop this course and to cater the demands of the food safety professional.

This **5 days** course provides insight into the fundamentals of food safety requirements and its advantages. It provides an insight into how food safety concepts can help organization to understand the stake holders concern, and gain confidence that the quality and product safety.

1 Who should become Certified Lead Implementer Professional for Food Safety?

- Food industry professionals from a diverse range of functions including Senior Management
- Technical/Quality Assurance
- Production Staff (Line leader/ supervisor/ Food engineer/ department heads)
- Food Business owners
- Food safety consultants and auditors
- Those responsible for implementing food processing business or those with food safety/security responsibilities

2 What will you learn?

Participants will gain knowledge on:

- Understanding the implementing guidelines of food safety system
- Conduct a base line review of the organizations current position with regards to food safety.
- Gain skills to reporting and their links to core business practices.
- Best practices of preventive control in the entire food chain of the foods establishment.
- On completion, you'll be awarded an internationally recognized BSI Training Academy certificate.

Participants will gain skills on:

- Explain the importance and benefits of ISO 22000:2018
- Explain HACCP (Hazard Assessment Critical Control Point)
- Basics of Microbiology
- Different Types of Food
- Basics of Food safety and Personal Hygiene
- Implementation of Food safety
- Food preservation methods
- Internal auditing principles

3 How will you benefit?

This course will help you:

- Identify the key requirements and benefits of ISO 22000:2018
- Develop practical skills and confidence to implement ISO 22000:2018 and strengthen food safety within your organization
- Adopt a proactive approach to identifying emerging supply chain risks
- Improve the resilience of your supply chain through an understanding of hazards and proactive safety controls
- Demonstrate ability to source relevant and current information on historical and emerging hazards to apply the HACCP risk assessment
- Apply risk-based methodologies to determine significant hazards.

4 What will include in program?

- Refreshments & Lunch
- Detailed course notes, Pen & Notepad
- Relevant Case Studies
- CLIP Certificate of attending/passing the examination
- CLIP Directory of trained professional will be maintained on BSI's website



An examination is held on the final day and successful delegates will be awarded with **CLIP Professional** certificate.

5 Program fee & duration



Instructor led classroom based training program

Course duration : **5 Days**
Course fee: **INR 29,000/-** per delegate
(Service tax extra as applicable)

Next Steps

To book your seat in this program, call one of our dedicated BSI advisors on **+91 80815 80815** or email at info.in@bsigroup.com