

## **ASSESSMENT**

Practical

# **TRAINING OPTIONS**

- Virtual
- Contact
- Hybrid

MOQ for onsite: 4

## **DURATION**

1 day

## **COST PER PERSON**

Please contact for cost

# **GET IN TOUCH**

Email: info@techniqfss.co.za WhatsApp: +27 81 584 0766

www.techniqfss.co.za

## **OVERVIEW**

This course aim to provide the tools to needed to address non-conformities within an organization's FSMS

### **TARGET AUDIENCE**

Food Safety Team, Team Leaders, Supervisors, warehouse staff

### **LEARNING OUTCOME**

Root causes analyis methodolgies. Understanding the difference between corrections and corrective actions. Review of effectiveness, follow ups and closures.

### **COURSE GRADING**

Advanced

### **CERTIFICATION**

Electronically generated Certificate on successful completion.