

## REQUIREMENTS OF FOOD SAFETY AND HALAL MANAGEMENT ACCORDING TO ISO 22000, ISO 22002, GSO 2055-1 and other related GSO Standards

Milan, 4 - 5 April 2019

### DAY 1

4 April  
2019

- **Registration** \_\_\_\_\_ 08:00 - 08:30
- **Food Safety Management System** \_\_\_\_\_ 08:30 - 10:00
  - The site in quality system.
  - The concept of quality in food industries ( Halal Products ).
  - Objective.
- **Break1** \_\_\_\_\_ 10:00 - 10:20
- **Audit of PRPs on Halal Food Producers** \_\_\_\_\_ 10:20 - 13:00  
*ISO 22002 / GSO 2055-1 / other related GSO Standards*
- **Prayer and lunch break** \_\_\_\_\_ 13:00 - 14:00
- **Technical Requirements of FSMS and Halal** \_\_\_\_\_ 14:00 - 16:00
  - Concept of HACCP
  - ISO 22000 / GSO 2055-1*
- **Free Space with Coach** \_\_\_\_\_ 16:00

### DAY 2

5 April  
2019

- **Safety and Halal Management Elements** \_\_\_\_\_ 08:30 - 10:00
  - Concept of the Context of the organization.
  - Concept of interested parties.
  - Concept of Leadership.
  - Concept of risks and opportunities.
  - ISO 22000*
- **Break** \_\_\_\_\_ 10:00 - 10:20
- **Safety and Halal vigilance** \_\_\_\_\_ 10:20 - 13:00
  - Concept of tractability.
  - Role of analysis laboratory.
  - Concept of recall, withdraw & emergency preparednes and response
  - ISO 22000 / ISO 22002*
- **Prayer and lunch break** \_\_\_\_\_ 13:00 - 14:00
- **Concept of V/S/V** \_\_\_\_\_ 14:00 - 16:00
  - Methods of validation.
  - Methods of surveillance.
  - Methods of verification.
  - Examples in HALAL Food production.
  - ISO 22000 / GSO 2055-1 / Other related GSO Standards*
- **End of the training** \_\_\_\_\_ 16:00