

2019
FSPCA
COURSES

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10 OFF
%

WHEN APPLYING
2 PERSONS

FSPCA PREVENTIVE CONTROLS FOR HUMAN FOOD

13 - 15 NOVEMBER 2019

15,000 Baht

FSPCA PREVENTIVE CONTROLS FOR ANIMAL FOOD

18 - 20 DECEMBER 2019

15,000 Baht

SGS ACADEMY
ENHANCING PEOPLE AND BUSINESSES



FSPCA Preventive Controls for Human Food

OBJECTIVE

The main objective of this course is to provide training to food business operator's representative for qualifying them to be PCQI (Preventive control Qualified Individual). As per the current Food Safety Modernized Act of US FDA, the facilities, who are required to comply with this regulation, must have PCQI for the developing of their food safety plan. This course provide information in regard to the relevant regulations/requirements that food factory shall implement for their food safety plan. *The regulation requires that certain activities must be completed by a "preventive controls qualified individual" who has "successfully completed training in the development and application of risk-based preventive controls". This course developed by the FSPCA is the "standardized curriculum" recognized by FDA; successfully completing this course is one way to meet the requirements for a "preventive controls qualified individual."*

CONTENT

The content of this course will cover the following areas:-

The Current Good Manufacturing Practice, Hazard Analysis, and Risk-based Preventive Controls for Human Food regulation (referred to as the Preventive Controls for Human Food regulation) is intended to ensure safe manufacturing/processing, packing and holding of food products for human consumption in the United States.

WHO SHOULD ATTEND

- The food factory's representative who export their product to USA
- General public who interest in new regulations of US FDA and the preventive control

BENEFITS OF SELECTING SGS

- Your knowledge and skills are developed through an interactive and practical approach to tasks and audit activities
- Delivered by tutors who are experts in management systems auditing and experienced in training
- You are formally assessed and examined during training. You will receive a certificate upon successful completion, providing evidence of your competence to employers and auditor certification bodies



DATE & DURATION

2.5 Days

Date	Month	
12-14	February	2019
15-17	May	2019
20-22	August	2019
13-15	November	2019

VENUE

ISET Organizer reserve the right to change training venue as appropriate
(ทางผู้จัดขอสงวนสิทธิ์ในการเปลี่ยนแปลงสถานที่ตามความเหมาะสม)

FEE

15,000 THB Excluding 7% VAT

OBJECTIVE

The main objective of this course is to provide training to feed business operator's representative for qualifying them to be PCQI (Preventive control Qualified Individual). As per the current Food Safety Modernized Act of US FDA, the facilities, who are required to comply with this regulation, must have PCQI for the developing of their animal food safety plan. This course provide information in regard to the relevant regulations / requirements that animal food factory shall implement for their animal food safety plan. The regulation requires that certain activities must be completed by a "preventive controls qualified individual" who has "successfully completed training in the development and application of risk-based preventive controls". This course developed by the FSPCA is the "standardized curriculum" recognized by FDA; successfully completing this course is one way to meet the requirements for a "preventive controls qualified individual."

CONTENT

The content of this course will cover the following areas:-

The Preventive Controls for Animal Food regulation (referred to as the Preventive Controls for Animal Food regulation 21 CFR Part 507) is intended to ensure safe manufacturing/processing, packing and holding of animal food products for animal feeding in the United States.

WHO SHOULD ATTEND

- The food factory's representative who export their product to USA
- General public who interest in new regulations of US FDA and the preventive control

BENEFITS OF SELECTING SGS

- Your knowledge and skills are developed through an interactive and practical approach to tasks and audit activities
- Delivered by tutors who are experts in management systems auditing and experienced in training
- You are formally assessed and examined during training. You will receive a certificate upon successful completion, providing evidence of your competence to employers and auditor certification bodies

DATE & DURATION

2.5 Days

Date	Month	
20-22	March	2019
19-21	June	2019
25-27	September	2019 (Postponed from 18-20 September 2019)
18-20	December	2019



FSPCA Preventive Controls for Animal Food

VENUE

ISET Organizer reserve the right to change training venue as appropriate

FEE

15,000 THB Excluding 7% VAT