

FST 009: International Food Standard – IFS (Version 4)		
Course day(s)	1 - day course	
Output	The Food School Certificate of Attendance	
Course Attendance	Target group : <ul style="list-style-type: none"> • Department managers, supervisors, quality and food safety Representatives, engineers and administrative staff • System auditors, Certification auditor, Inspectors, Sector consultants • Importers and agents 	
Previous knowledge	Understanding and knowledge of Food Hygiene, Food Safety and Quality Management Systems would be an advantage but not essential.	
Course Content	<ul style="list-style-type: none"> • Introduce the purpose and benefits of the International Food Standard – IFS • Changes in Version 4 of International Food Standard - IFS. • Explain the structure, purpose, content of the Standard's requirements: <ul style="list-style-type: none"> • Management of the Quality System • Management responsibility • Resource management • Product realization • Measurements, Analysis, Improvements • How certification evaluations against the Standard are conducted • How to develop and implement a documented system to comply with the Standard's requirements. 	
Fees/Package	In-house*	Public**
	Max 30 persons / group x,xxx per person	Min 25 persons / group x,xxx per person
Terms	* Including Course materials, instructors and certificate; venue, travel and accommodation for instructors are not included ** Including course materials, instructors, certificate and venue Contact us for a cost - effective package All fees are net; VAT and W/H tax will be calculated separately	
Language	English	