

## In collaboration with



## Certified by



Website: www.foodsafety.co.ke Email: info@foodsafety.co.ke,





## **Open Training Schedule 2023**

Month	Event	Date
January	No public events	
February	ISO 22000:2018 Food Safety Management System	15 <sup>th</sup> - 17 <sup>th</sup>
	Developing Food Safety Culture Training	23 <sup>rd</sup> & 24 <sup>th</sup>
March	BRCGS -Food issue 8 to 9 Conversion Training	15 <sup>th</sup> - 17 <sup>th</sup>
	FSMS training of trainers (TOT) 3 days	29 <sup>th</sup> - 31 <sup>st</sup>
April	FSSC 22000 Scheme ver. 5.1	12 <sup>th</sup> - 14 <sup>th</sup>
	Food Catering HACCP Training	20 <sup>th</sup> - 21 <sup>st</sup>
May	BRCGS- Food issue 8 to 9 Conversion	10 <sup>th</sup> - 12 <sup>th</sup>
	Internal Auditor Training (FSMS) – 3 days	24 <sup>th</sup> - 26 <sup>th</sup>
June	World Food Safety Day	7 <sup>th</sup>
	Sensory Evaluation of Foods (3 days)	14 <sup>th</sup> -16 <sup>th</sup>
	ISO 9001:2015 Quality Management Systems	28 <sup>th</sup> 30 <sup>th</sup>
July	ISO 22000:2018 Food Safety Management System	12 <sup>th</sup> 14 <sup>th</sup>
	BRCGS - Packaging issue 6	26 <sup>th</sup> - 28 <sup>th</sup>
August	BRCGS- Food issue 8 to 9 Conversion	9 <sup>th</sup> - 11 <sup>th</sup>
	Advanced Food Safety in Catering (includes HACCP)	22 <sup>nd</sup> - 25 <sup>th</sup>
September	FSSC 22000 Scheme ver. 5.1	5 <sup>th</sup> - 8 <sup>th</sup>
	Food defence and Fraud prevention	21 <sup>st</sup> & 22 <sup>nd</sup>
October	World Standards Day	14 <sup>th</sup>
	Global Hand washing Day	15 <sup>th</sup>
	Sensory Evaluation of Foods	4 <sup>th</sup> - 6 <sup>th</sup>
	Developing Food Safety Culture	18 <sup>th</sup> – 19 <sup>th</sup>
November	BRCGS - Retail issue 1	r <sup>st</sup> - 3 <sup>rd</sup>
	FSMS Training of Trainers (TOT)	15 <sup>th</sup> - 17 <sup>th</sup>
December	No public events	

## To make an enquiry for training, please contact

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2023 Year Planner