**ISO 22000/HACCP for Fish Processing Establishments**

**Aims & Objectives of the Course**

The training program on HACCP and ISO 22000 for Fish Processing Establishments systematically introduces ISO 22000 with the overview and basic concepts required for understanding. The HACCP principles, preparation of HACCP manual, conducting hazard analysis, formation of HACCP plan form, development of prerequisites for safe food preparation etc., so as to enable the trainees to prepare a manual, prepare HACCP plan and conduct verification/ audit on their own. The trainees will be familiarized with all types of hazards viz., biological, chemical and physical, commonly encountered in the seafood industry.

**Course Content**

International regulations in seafood safety

Overview of ISO 22000 FSMS

Key elements and Scope of FSMS

Familiarization with terminologies of FSMS

Designing food safety management system

Management of resources in implantation of FSMS

Hazards in fish and fishery products

Planning and realization of safe products-PRP, OPRP and CCP;

Verification planning and traceability systems in FSMS

Process of certification and accreditation in FSMS

FSMS audit

Validation and verification of FSMS

Control of non-conformities in FSMS