



Certification from BAU & UNIDO at the end of the programme

Hazard Analysis and Critical Control Point System

Principles & Guideline for its application

A Three days Training Programme

ORGANIZED BY

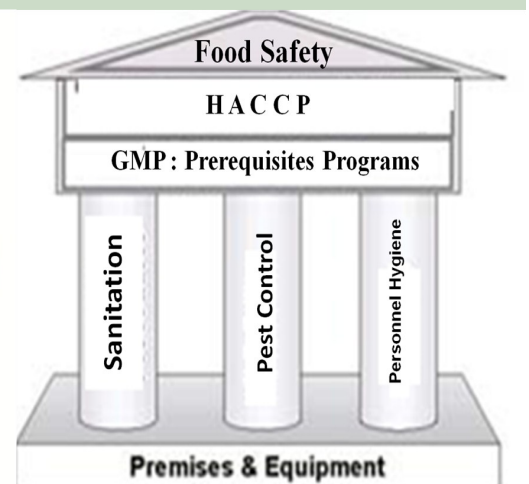
Beirut Arab university (BAU)

and

United Nations Industrial Development Organization (UNIDO)

14-16 January, 2013, Faculty of Health Sciences, Nutrition Dep.

Speakers:
Professor Adel Omara
Professor Hussein Deeb



The objective is to provide participants with the knowledge, skills and guidelines for application of the HACCP system. The importance of the HACCP system as a food safety management system is highlighted as a mean to identify and control food born hazards in foodservice establishment.

It is designed to give participants a thorough understanding of the HACCP principles and general guidelines for development, implementation and verification of effective HACCP systems. The workshop will also shed light on the broad aspects of Pre-requisite Programs namely Good Manufacturing Practices (GMPs) which form the underlying foundation to all HACCP plans.

For registration please call :
01/300110, EXT:2295
Consultation center
Hariri Building Ground floor
E-mail:ccc@bau.edu.lb

For more information please contact :
01/300110 EXT :2454 or 2661

Special price for: -Groups

Faculty of Health Sciences

FEES:250\$