

Taste 4  
Success

Skillnet,

## COVID-19 Mitigation Strategy for the Food Industry

**Dates:** weekly through April 2020

**Venue:** Live Virtual Classroom (VC)



[taste4successskillnet.ie](http://taste4successskillnet.ie)

# COVID-19 Mitigation Strategy for the Food Industry



## Delivery Method

Live Virtual Classroom (VC) using Zoom ([www.zoom.com](http://www.zoom.com))

## Duration

5hrs Online Training, delegates should allow additional time for pre-course reading

## Funded cost

€285 (€395 less funding of €110) includes course documentation

## Dates

Running weekly through April 2020

### Introduction

All those years of hard work achieving BRC Grade A, FSSC or any other GFSI certification should now be a major part of your mitigation strategy for COVID-19. The Plan-Do-Check-Act concept (PDCA) for organizational and operational risk management as promoted in ISO 22000:2018 must now become a key tool in protecting your business and the national and international food supply chain.

Module 1 (Inform & Risk Assess)

Module 2 (Plan, Do, Check

Module 3 (Act)

Module 4 (Aftermath Recovery)

### Register

To book a place contact Breda at [info@taste4success.ie](mailto:info@taste4success.ie) or phone 087 2262952

### Who Should Attend?

- CEOs of Food Business Operations
- Technical & Quality Personnel
- Crisis Management Team Members
- HR Personnel & Corporate Compliance Personnel
- Health & Safety Personnel & Operations Personnel
- Supply Chain Personnel, Engineering Personnel

