

## Catering Management System Documentation

This book discusses global mobile satellite communications (GMSC) for maritime, land (road and rail), and aeronautical applications. It covers how these enable connections between moving objects such as ships, road and rail vehicles and aircrafts on one hand, and ground telecommunications subscribers through the medium of communications satellites, ground earth stations, Terrestrial Telecommunication Networks (TTN), Internet Service Providers (ISP) and other wireless and landline telecommunications providers. The new edition covers new developments and initiatives that have resulted in land and aeronautical applications and the introduction of new satellite constellations in non-geostationary orbits and projects of new hybrid satellite constellations. The book presents current GMSC trends, mobile system concepts and network architecture using a simple mode of style with understandable technical information, characteristics, graphics, illustrations and mathematics equations. It represents telecommunications technique and technology, which can be useful for all technical staff on vessels at sea and rivers, on all types of land vehicles, on planes, on off shore constructions and for everyone possessing satellite communications handset phones. The first edition of Global Mobile Satellite Communications (Springer, 2005) was split into two books for the second edition – one on applications and one on theory. This book presents global mobile satellite communications applications.

In the course of their work, the facilities manager will face a range of complex and often challenging tasks, sometimes concerned with a single business premises, often across an entire property portfolio. To help with those tasks, the Facilities Manager's Desk Reference provides the facilities manager with an invaluable source of highly relevant, practical information on all the principal facilities management services, as well as information on legal compliance issues, the development of strategic policies and tactical best practice information. With a clear practitioner perspective the book covers both hard and soft facilities management issues and is presented in an easy to read, concise format. The Facilities Manager's Desk Reference will be a first point of reference for all busy facilities managers and will save them time by providing access to the information needed to ensure the safe, effective and efficient running of any facilities function. It will also serve as a useful overview for students studying for their professional and academic qualifications in facilities management.

A practical guide to the construction of thesauri for use in information retrieval, written by leading experts in the field. Includes: planning and design; vocabulary control; specificity and compound terms; structure and relationships; auxiliary retrieval devices; multilingual thesauri; AAT Compound Term Rules. The US ANSI/NISO Z39.19 Thesaurus construction standard is also covered. This book guides readers through the broad field of generic and industry-specific management system standards, as well as through the arsenal of tools that are needed to effectively implement them. It covers a wide spectrum, from the classic standard ISO 9001 for quality management to standards for environmental safety, information security, energy efficiency, business continuity, laboratory management, etc. A dedicated chapter addresses international management standards for compliance, anti-bribery and social responsibility management. In turn, a major portion of the book focuses on relevant tools that students and

practitioners need to be familiar with: 8D reports, acceptance sampling, failure tree analysis, FMEA, control charts, correlation analysis, designing experiments, estimating parameters and confidence intervals, event tree analysis, HAZOP, Ishikawa diagrams, Monte Carlo simulation, regression analysis, reliability theory, data sampling and surveys, testing hypotheses, and much more. An overview of the necessary mathematical concepts is also provided to help readers understand the technicalities of the tools discussed. A down-to-earth yet thorough approach is employed throughout the book to help practitioners and management students alike easily grasp the various topics.

The goal of this book is to show how to build and manage a food safety department that is tasked with ensuring food safety within a food retail business. The experiences of the author as the head of Food and Product Safety at Chick-fil-A will be used as the model. Specifically, the book will discuss the specific components of a food safety program, the tactics needed to establish these components (forming the majority of the chapters), how to measure the success of each component, and how to influence the organization to ensure resources to support the program. The book will also focus on how to choose and work with the appropriate partners, validate the value to the business, and initiate the new component throughout the organization, including how to sustain the component within the program. Five features of this book that make it distinctive are: Most current “How to” book on leading a food safety department from the perspective of a respected national brand Provides the proper organization and methods to manage the work necessary to ensure food safety within the organization Provides the means to utilize risk-based decisions linked to business practices that accommodate a business analysis model Demonstrates step-by-step examples that can be used for continuous improvement in sustaining food safety responsibilities Provides examples on how to gain influence and obtain resources to support food safety responsibilities

This book gathers high-quality research papers presented at the 2nd AUE international research conference, AUEIRC 2018, which was organized by the American University in the Emirates, Dubai, and held on November 13th-15th, 2018. The book is broadly divided into two main sections: Sustainability and Smart Business, and Sustainability and Creative Industries. The broad range of topics covered under these sections includes: risk assessment in agriculture, corporate social responsibility and the role of intermediaries, the impact of privatizing health insurance, political events and their effect on foreign currency exchange, the effect of sustainable HR practices on financial performance, sustainability integration in the supply chain and logistics, gender inequality in the MENA economies, the panel data model, the model of sustainable marketing in the era of Industry 4.0, micro-enterprises as a tool for combating unemployment, the impact of financial education and control on financial behavior, measuring financial and asset performance in agricultural firms, a comprehensive strategic approach to sustainability in the UAE, sustainability and project finance, HR analytics, FaD or fashion for organizational sustainability, a conceptual framework of sustainable competitive advantages, psychology of organizational sustainability, Blockchain technology and sustainability, veganism and sustainability, institution building from an emotional intelligence perspective, sustainable concrete production using CWP, occupants' behavior and energy usage in Emirati houses, the effect of shop lighting on consumer behavior, multimedia applications in digital

transformation art, integrating biomimicry principles in sustainable architecture, experimental sustainable practices in fashion education, technology-assisted student-centered learning for civil engineering, and a 10-step design process for architectural design studios. All contributions present high-quality original research work, findings and lessons learned in practical development. The practice of pharmacy in secondary and tertiary care has changed dramatically over recent years, corresponding to considerable changes in modern healthcare provision. The pharmacy department is now an established part of most hospitals -- the pharmacy team playing a pivotal role in patient care. Hospital Pharmacy outlines the changes in pharmacy practice within the hospital setting and discusses the vast range of services that are now provided. Each chapter is devoted to an area of pharmacy practice and discusses its history, current practice and future developments. As well as considering well-established facets of hospital pharmacy practice, such as technical services and clinical pharmacy, this text also covers the evolving relationship of the hospital pharmacy with other healthcare departments. This book is essential reading for pharmacy undergraduates, preregistration graduates and newly qualified pharmacists. With its broad, all-encompassing coverage it will also be of interest to other healthcare professionals. Book jacket.

The textbook covers the main directions of technology project management, including innovation and crisis management, high-tech marketing, licensing and certification, basics of transfer and commercialization of new technologies and new product development. The textbook may be useful for managers of enterprises, workers of research institutes, universities, as well as for business owners and students who study or work on problems of commercialization of scientific and technical developments. English edition of the textbook is a revised and translated version of chapters 3, 4, 8 of the textbook "Technology Management" edited by Professor Vladimir I. Sryamkin, 2010.

Rev. ed. of: Off-premise catering management / Bill Hansen, Chris Thomas. 2005.

The first and only comprehensive guide to the field of INFLIGHT CATERING MANAGEMENT Inflight catering has, over the past thirty years, evolved into a distinct branch of the noncommercial foodservice industry complete with its own unique set of equipment, preparation, storage, disposal, and distribution requirements. Yet, until now, there were no books devoted exclusively to the needs of foodservice management professionals and students interested in pursuing a career in this fascinating and highly lucrative field. This book fills that gap. Written with the full support and cooperation of the Inflight Food Service Association's Education Committee, Inflight Catering Management is both a valuable professional resource and an excellent text for noncommercial foodservice management courses. It provides comprehensive coverage of all essential aspects of contemporary inflight foodservice operations, including: Bidding, contract management, and the airline/caterer interface Caterers' equipment and facilities Onboard equipment and facilities Quality assurance Food safety and sanitation Waste management Current and future career opportunities

This standard provides guidelines for the application of medical device quality management system requirements in YY/T 0287-2017. This standard applies to organizations of various sizes and types, as well as suppliers or other external parties that provide products and services for them, which involves one or more stages of the life cycle of medical devices.

BACKGROUND There is an increasing awareness that 'time to market' is the key competitive issue in the manufacturing industry today. The global markets are demanding products that are well designed, are of high quality and are at low prices with ever decreasing lead times. Hence manufacturers are forced to utilize the best methods of technology with efficient control and management accompanied by suitably

enabling organizational structures. Concurrent engineering (CE) is widely seen to be the methodology that can help satisfy these strenuous demands and keep the profitability and viability of product developers, manufacturers and suppliers high. There have been many reported successes of CE in practice. Rover were able to launch Land Rover Discovery in 18 months as compared with 48-63 months for similar products in Europe. Because of its early introduction to the market it became the best selling product in its class. AT&T report part counts down to one ninth of their previous levels and quality one hundred times (in surface defects) for VLSI (very improvements of large scale integration) circuits as a result of using the CE approach. WHO SHOULD READ THIS TEXT? This book will aim to provide a sound basis for the very diverse subject known as concurrent engineering. Concurrent engineering is recognized by an increasingly large proportion of the manufacturing industry as a necessity in order to compete in today's markets. This recognition has created the demand for information, awareness and training in good concurrent engineering practice.

Waste management is the collection, transport, processing or disposal, managing and monitoring of waste materials. The term usually relates to materials produced by human activity, and the process is generally undertaken to reduce their effect on health, the environment or aesthetics. Waste management is a distinct practice from resource recovery which focuses on delaying the rate of consumption of natural resources. The management of wastes treats all materials as a single class, whether solid, liquid, gaseous or radioactive substances, and tried to reduce the harmful environmental impacts of each through different methods. Rapid industrialization last few decades have led to the depletion of pollution of precious natural resources in India depletes and pollutes resources continuously. Further the rapid industrial developments have, led to the generation of huge quantities of hazardous wastes, which have further aggravated the environmental problems in the country by depleting and polluting natural resources. In fact, man today is caught in the vicious circle of increasing wants, declining resources and increasing waste being generated by the industries and municipalities is posing a problem of enormous dimensions. The domestic and industrial effluents are contributing in enhancing this problem. It might become the biggest problem if it is not dealt with immediately. Therefore, rational and sustainable utilization of natural resources and its protection from toxic releases is vital for sustainable socioeconomic development. Hazardous waste management is a new concept for most of the Asian countries including India. The utilization of resources and generation of waste is for beyond the limit that the biosphere was made to carry. This book majorly deals with industrial waste, industrial waste water technology, modern technologies for water pollution control, water recycle & product recovery air pollution control, environmental management system (EMS), surface active agents and contamination of water, physical methods for the treatment of organic acid bearing wastes, realities of waste cyanide treatment in India, biological treatment of aqueous wastes, plastics and generated wastes, alginate industry waste a source of biogas, acid charred waste as a resource material for highly active adsorbent. We have made a sincere effort to bring out this book which helps in minimizing the problem. For the conservation of our environment and sustainable development, we have tried to bring about the solution. This book is a careful attempt in bringing together some selected articles from both entrepreneurs and specialist on all that is possible in the field of waste management.

This synthesis study is intended to provide airport operators with data and experience from SMS pilot study airports through survey results, lessons learned, and general findings and trends.

With the Maritime Labour Convention now in force (as of August 2013), the shipping industry is faced with a new international convention that has comprehensive implications across all sectors. This vital text provides timely analysis and thought-provoking

essays regarding the Convention's application and enforcement in practice. Hailed as the "Seafarer's Bill of Rights" and the "fourth pillar" of the international regulatory regime for quality shipping, the Maritime Labour Convention is set to significantly alter the playing field for key stakeholders. This book offers diverse and interesting commentary in respect of the Convention's impact on core sectors of the shipping industry, identifying both strengths and weaknesses of the Convention, as well as potential hurdles that will need to be overcome. Each chapter focuses on a different aspect of the Convention, ranging from individual rights of the seafarer to challenges of flag State implementation. Special attention is given to enforcement through examination of the innovative measures provided in the Convention itself, along with discussion of domestic enforcement mechanisms in certain States. Furthermore, the book evaluates whether the Convention has filled existing gaps in maritime labour law, resolved prior difficulties or created new problems. This book expertly addresses issues of fundamental importance to national authorities, shipping professionals and associations, maritime lawyers and academics worldwide. ---In memory of Richard Shaw---

In recent years there has been growing pressure for consistent product quality, and a need for companies to demonstrate sound quality management practices in order to meet 'Due Diligence' requirements of both legislation and the quality assurance practices of customers. It has become accepted that operating to the requirements of the international standard for quality management - BS EN ISO 9001- goes a long way towards meeting these needs. The objective of this book is to explain the requirements of the standard, to offer advice about achieving those requirements and to indicate what the assessors will look for at assessment time. It is important that certification to the standard is sought to support achievement of company objectives and not the reverse, and of course the standard can apply to organizations and services, just as much as to companies. Thus the word 'company' in the text should be treated accordingly. Illustrative material has been presented under the logo of a fictitious company 'Quality Food Services' - in this context QFS does not bear any relationship whatsoever to any identically or similarly named business that may exist. Readers will find it helpful to read the book with a copy of the standard to hand, and are strongly encouraged to read the complete text before taking any steps to prepare for certification to the standard.

This practical guide demystifies health and safety in early years settings with a step-by-step guide to the law, compliance and practical application. Bringing together health and safety legislation and the welfare requirements within the revised Early Years Foundation Stage 2012, it successfully integrates health and safety within the EYFS. Including information taught on a variety of courses accredited by CACHE and BTEC, references to EYFS and Health and Safety legislation, specific guidance for childminders and audit tools for evaluation, it can be referred to as needs arise or used as an aid to inspection. This book is for all staff working within the Early Years Foundation Stage (EYFS) or environmental health. It will be useful for auditing, improving standards and preparing for inspection and it offers a clear outline of responsibilities within the legislative framework. It could also be used for in-house training or workshops.

International Transaction Journal of Engineering, Management, & Applied Sciences & Technologies publishes a wide spectrum of research and technical articles as well as reviews, experiments, experiences, modelings, simulations, designs, and innovations

from engineering, sciences, life sciences, and related disciplines as well as interdisciplinary/cross-disciplinary/multidisciplinary subjects. Original work is required. Article submitted must not be under consideration of other publishers for publications. This book is a complete guide to setting up an IVF laboratory. Beginning with an introduction to the history and the basics, the following chapters take clinicians through the full set up and management process, from air quality control and cryopreservation facilities, to morphological embryo assessment, sperm processing and selection techniques, to document management systems. A separate chapter provides an update on semen analysis based on World Health Organisation (WHO) standards and interpretation of results. Written by an extensive author and editor team from the UK, Europe and the USA, this practical manual is invaluable for embryologists and IVF specialists planning to set up and manage an IVF laboratory successfully. Key points Practical guide to setting up and managing an IVF laboratory Provides step by step process Includes chapter on semen analysis based on WHO standards and interpretation of results Extensive author and editor team from UK, Europe and USA

'Hospitality Retail Management' provides students and managers with a practical guide to managing units in hospitality retail organizations. Customers rely on a particular chain of hotels, restaurants or pubs to provide the same level of service and environment across the board. This standardised service provides the customer with the security of knowing what to expect from that particular organisation. However, this standardisation allows little room for creativity for individual managers to respond to the particular needs of their local market. There is a growing realisation that there is greater profitability if the chain can offer both standardised services across all its retail operations while at the same time allowing local managers the freedom to interpret the needs of its local market as they see fit. 'Hospitality Retail Management' shows managers and students how competitive advantage can be gained by adopting management techniques which are both 'tight and loose', and demonstrates how you can manage businesses with well-defined objectives while also allowing local managers to interpret their local market as they see fit. Conrad Lashley has done extensive consultancy with companies such as McDonalds and uses case studies from these companies to reiterate key issues throughout the text.

PROFESSIONAL CATERING equips readers with the knowledge and tools to start and position a competitive catering business. It addresses industry best practices and emerging trends while taking a practical approach to resources that can be used in implementing business plan. Beautifully illustrated with four-color photography, this easy-to-read resource is packed with Tips from the Trade, Ingredients for Success, standard operating procedures, checklists, forms, and hands-on applications designed to develop critical thinking skills. Comprehensive information is provided on each functional catering management task--planning, organizing, influencing, and controlling--helping readers strategically craft a long-term strategy to create a profitable catering operation. It also offers thorough coverage of the business plan, finding and keeping the right client, designing a sustainable operation, resolving conflict, social media, managing risk, understanding legal issues, adhering to FDA and OSHA guidelines, partnering with the event planner to exceed a client's needs, and much more. PROFESSIONAL CATERING is the ideal resource for managing catering profitability. Important Notice: Media content referenced within the product description or the product text

may not be available in the ebook version.

Selecting the right aircraft for an airline operation is a vastly complex process, involving a multitude of skills and considerable knowledge of the business. *Buying the Big Jets* has been published since 2001 to provide expert guidance to all those involved in aircraft selection strategies. This third edition brings the picture fully up to date, representing the latest developments in aircraft products and best practice in airline fleet planning techniques. It features a new section that addresses the passenger experience and, for the first time, includes regional jet manufacturers who are now extending their product families into the 100-plus seating category. Overall, the third edition looks at a broader selection of analytical approaches than previously and considers how fleet planning for cost-leader airlines differs from that of network carriers. *Buying the Big Jets* is an industry-specific example of strategic planning and is therefore a vital text for students engaged in graduate or post-graduate studies either in aeronautics or business administration. The book is essential reading for airline planners with fleet planning responsibility, consultancy groups, analysts studying aircraft performance and economics, airline operational personnel, students of air transport, leasing companies, aircraft value appraisers, and all who manage commercial aircraft acquisition programmes and provide strategic advice to decision-makers. It is also a valuable tool for the banking community where insights into aircraft acquisition decisions are vital.

There is much industry guidance on implementing engineering projects and a similar amount of guidance on Process Safety Management (PSM). However, there is a gap in transferring the key deliverables from the engineering group to the operations group, where PSM is implemented. This book provides the engineering and process safety deliverables for each project phase along with the impacts to the project budget, timeline and the safety and operability of the delivered equipment.

The provision of safe food to airline passengers is now a multi-billion dollar industry worldwide. As the aviation industry continues to grow year on year, so do passenger food service expectations, with increasing demand for wider choice and greater quality. Often neglected and under-regulated, food safety should be of paramount importance amid this growth. In this much needed book Erica Sheward makes a compelling case for better management of food safety for all aspects of the aircraft food supply chain.

Global mobile satellite communications (GMSC) are specific satellite communication systems for maritime, land and aeronautical applications. It enables connections between moving objects such as ships, vehicles and aircrafts, and telecommunications subscribers through the medium of communications satellites, ground earth stations, PTT or other landline telecommunications providers. Mobile satellite communications and technology have been in use for over two decades. Its initial application is aimed at the maritime market for commercial and distress applications. In recent years, new developments and initiatives have resulted in land and aeronautical applications and the introduction of new satellite constellations in non-geostationary orbits such as Little and Big LEO configurations and hybrid satellite constellations as Ellipso Borealis and Concordia system. This book is important for modern shipping, truck, train and aeronautical societies because GMSC in the present millennium provides more effective business and trade, with emphasis on safety and commercial communications. *Global Mobile Satellite Communications* is written to make bridges between potential readers and current GMSC trends, mobile system concepts and network architecture using a simple mode of style with understandable technical information, characteristics, graphics, illustrations and mathematics equations. *Global Mobile Satellite Communications* represents telecommunications technique and technology, which can be useful for all technical staff on vessels at sea and rivers, on all types of land vehicles, on planes, on off shore

constructions and for everyone possessing satellite communications handset phones.

"This book offers companies in the food industry the first comprehensive guide to preparing for the Global Standard Audit." Beverage and Food World, May 2009 BASED ON ISSUE 5 OF THE BRC STANDARD The British Retail Consortium Global Standard for Food Safety was originally conceived to meet an increasing demand for a unified standard to be used by the major retailers in the UK for their suppliers of "own label" food products. The system has proved so successful that it is now used throughout the food industry, and over 7000 food manufacturers worldwide already have the Standard. Companies are often unsure about how to approach attaining certification—often a demanding process, especially at the first attempt. Not only are there over 300 clauses to satisfy, there are also general concerns such as how to correct non-conformities within very specific deadlines. Even when their operations are actually quite satisfactory, many suppliers find themselves poorly prepared for the audit and do not perform as well as they might. This book offers companies in the food industry the first comprehensive guide to preparing for the Global Standard audit. Using over 600 real life examples, it enables manufacturers to ensure that the correct systems are in place to achieve the Standard and present themselves in the best way during the audit process. It also recommends the steps to take following the audit and how to correct non-conformities. The book is an essential resource for suppliers wishing to attain certification for the first time and those already in the scheme seeking to improve their grades. It is also of interest to certification bodies and consultants to the food industry.

Total Quality Management (TQM), is an integrated approach in satisfying customer needs in totality on continuing basis, through involvement of each and every employee of the organization, making continuous improvement on one side and an appropriate cost effective technology on the other side. It is a management philosophy for professional excellence that too through customer orientation. With the rapid advancement in technology and awareness, the users (customers) have become highly quality conscious and demands quality, reliability and safety in product and service. In view of this, industries need to upgrade their quality continuously. Product and service quality requires managerial, technological and statistical concepts throughout all the major functions of an organization. The concepts like strategic management, competitive bench marking, self-managing teams, getting it right first time, zero defects, employee empowerment are important as a move towards Total Quality Management (TQM). This book provides a fundamental and comprehensive coverage of Total Quality Management (TQM) in simple and easy to understand language. The book is divided in to two parts, Part-I covers the principles and practices of TQM, while part-II covers the tools and technology of TQM. The book covers the syllabi of various university and therefore, should serve the needs of students of MBA and those of engineering, technology, and related disciplines. The professionals too will find this book to be a valuable reference in the field.

"This updated resource covers all aspects of architectural practice, featuring: new material of sustainable design, managing multiple offices, lifelong learning, mentoring, and team building; revised content on programming, project management, construction contract administration, risk management, and ethics; and coverage of small firm considerations as well as emerging issues such as integrated practice and integrated project delivery."--Jacket.

**Off-Premise Catering Management** John Wiley & Sons

For more than 40 years, Computerworld has been the leading source of technology news and information for IT influencers worldwide. Computerworld's award-winning Web site (Computerworld.com), twice-monthly publication,

focused conference series and custom research form the hub of the world's largest global IT media network. Food Science and Technology, Second Edition is a comprehensive text and reference book designed to cover all the essential elements of food science and technology, including all core aspects of major food science and technology degree programs being taught worldwide. The book is supported by the International Union of Food Science and Technology and comprises 21 chapters, carefully written in a user-friendly style by 30 eminent industry experts, teachers, and researchers from across the world. All authors are recognized experts in their respective fields, and together represent some of the world's leading universities and international food science and technology organizations. All chapters in this second edition have been fully revised and updated to include all-new examples and pedagogical features (including discussion questions, seminar tasks, web links, and glossary terms). The book is designed with more color to help enhance the content on each page and includes more photos and illustrations to bring the topics to life. Coverage of all the core modules of food science and technology degree programs internationally Crucial information for professionals in the food industry worldwide Chapters written by subject experts, all of whom are internationally respected in their fields A must-have textbook for libraries in universities, food science and technology research institutes, and food companies globally Additional interactive resources on the book's companion website, including multiple choice questions, web links, further reading, and exercises Food Science and Technology, 2nd Edition is an indispensable guide for food science and technology degree programs at the undergraduate and postgraduate level and for university libraries and food research facilities.

Food service supply chains are extremely complex and diverse ranging from the traditional 'cook from scratch' model while others buy the food 'ready to serve' and some use a hybrid of the two. Detailed information on the stages of the supply chain can be found in the Preliminary Report (JRC 2016a). Similarly, the food categories, catering services and food service segments that were revised regarding the market analysis and environmental hotspots identification. The food categories included in the current EU GPP (EU GPP 2008) were further enlarged to categories such as bread and cereals, oils and fat and sugar, jam, honey, chocolate and confectionery. The scope identified for food and catering services reads: The direct procurement of food by public authorities and the procurement of catering services, either using in-house resources or facilities or out-sourced in full or in-part through contract catering firms. Food can be procured directly from producers, manufacturers, wholesalers or importers or can form part of the service provided by the contract catering firms. In the EU market, there is a common legal framework that sets the food safety requirements that ensure that only safe food and feed is placed on the EU market or fed to food-producing animals. The main pieces of legislation are the Regulation (EC) No 178/2002 that requires food and feed business operators to be able to identify any

person from whom they have been supplied with a food, a feed, a food-producing animal, or any substance intended to be, or expected to be, incorporated into a food or feed. Food or feed which is placed on the market must be adequately labelled or identified to facilitate its traceability, through relevant documentation or information in accordance with the relevant requirements of more specific provisions. The requirements on traceability are mandatory for all food operators including retail and distribution activities, i.e. catering services. The Regulation (EC) No 853/2004 establishes the obligation of food business operators, including retail and distribution activities, to put in place, implement and maintain a permanent procedure or procedures based on the HACCP (Hazard analysis and critical control points) principles. This regulation sets requirements on staff training for food hygiene matters and compliance with any requirements of national law concerning training programmes for persons working in certain food sectors. Apart from the EU legislation which sets mandatory requirements, the ISO 22000 standard sets requirements on food safety management systems, to be third-party certified. This standard covers all the food supply chain, although it is more commonly applied to only one step of the chain. Other private schemes focused on food safety, as GlobalGap are limited to the primary production (FAO, 2008). Additional food safety standards are Global Food Safety Initiative (GFSI) recognised includes: IFS Food, BRC-global standard food, FSSC and SQF. In the view of the EU legislation and controls already in force in the European market, it seems unnecessary to set specific food safety criteria within the EU GPP. In case any environmental criterion might jeopardize the food safety principles, the precautionary approach to secure the food safety should rule on the decision making. In conclusion, the inclusion of food safety issues is considered to be out of the scope of this EU GPP revision.

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