Checklist for self-evaluation of Food Security Management, System food preparation facilities

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Abstract:
The concept of food security has been emerged in the 20th century and many multilateral organizations such as World Bank, International Monetary Fund, World Trade Organization and United Nations (UN) have utilized the term “food security” to describe the global effort to eliminate hunger and malnutrition. Food safety and food security are interrelated concepts with a profound impact on quality of human life. In 2009, the World Summit on Food Security introduced four pillars of food security namely; availability, access, utilization, and stability. Food security could be substantially improved by increased investment and policy reforms. The ISO 22000:2005 family of international standards is one of leading food safety management systems and it specifically addresses food safety management. However, the scope of food security is insufficiently addressed by the ISO 22000:2005 food safety standards. The purpose of this study is to develop checklist for self-evaluation of Food Security Management System food preparation facilities considering one additional pillar in food security, which is food safety, with a special reference to edible oil and oil based products in Sri Lanka.

Biography:
Hettiarachchi A. M have an experience in food safety management system (ISO 22000:2005, FSSC 22000:2013, BRC, HACCP and GMP) and quality management system (ISO 9001:2015) as a lead auditor in SGS Lanka (Pvt.) Ltd. I had obtained B.Sc. in Molecular Microbiology, M.Sc. in Industrial Utilization of Medicinal and Aromatic Plants, University of Sri Jayawardenapura, Sri Lanka and MBA in Management of Technology, University of Moratuwa, Sri Lanka.

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