



CALENDAR 2019

JANUARY

PREMYSIS

- 16 - 18 Calibration & Uncertainty
- 23 - 25 ISO 9001:2015 Internal Quality Auditor
- 28 - 29 Integrated QEHS Management System- Awareness



- 07 - 08 Obtain Global Competitive Edge for Your Food Business with ISO 22000:2018
- 16 - 17 Effective Way to Develop Your HACCP System



- 07 - 09 Petugas P3K (First Aid)
- 17 - 18 Behaviour Based Safety (BBS)
- 22 - 25 Petugas Fasilitas K3 Kesehatan



- 23 - 24 Performance Management System
- 29 - 31 Training Of Trainer (Certified BNSP)
- 30 - 31 Leadership & Managerial Skill

FEBRUARY

PREMYSIS

- 12 ISO 45001:2018 Awareness
- 21 - 22 IATF 16949:2016 Awareness
- 25 - 26 Peraturan dan Perundang-undangan Lingkungan Hidup



- 04 GMP : The Essential Foundation for Your Food Safety & Quality Management System
- 21 - 22 ISO 22000:2018 Awareness



- 12 Public Road Safety Riding
- 19 - 21 Internal Auditor SMK3
- 23 - 24 Ergonomic



- 18 - 19 Supervisory Management
- 21 - 22 Problem Solving Decision Making (PSDM)
- 27 - 28 Finance for Non Finance

MARCH

PREMYSIS

- 01 Failure Mode and Effect Analysis (FMEA)
- 04 - 05 SMK 3
- 21 - 22 ISO 17025:2017 - Awareness



- 04 - 05 FSSC 22000 Version 4.1 Awareness Training
- 18 - 19 Food Allergen



- 05 - 06 K3 Bekerja di Ketinggian (working at height)
- 11 - 13 Teknik Penyelidikan Kecelakaan
- 20 - 21 Hazardous Material & Chemical Spill Handling



- 13 - 14 Coaching & Counselling Your Team
- 19 - 21 Assessment Center
- 27 - 28 Project Management

APRIL

PREMYSIS

- 08 - 09 ISO 17025:2017 Awareness
- 11 - 12 Integrated QEHS Management System Awareness
- 22 - 23 Quality Control Circle (QCC) with QC 7 tools



- 01 How to Manage The Hazard of Allergen in Food Safety
- 14 - 15 FSSC 22000 Issue 4.1 Awareness
- 25 - 26 Food Handler



- 02 - 29 AK3 Pesawat Tenaga Produksi
- 09 - 12 Electrical safety dan Arc Flash
- 23 - 25 Petugas Ruang Terbatas



- 16 - 18 Training of Trainer (Certified BNSP)
- 24 - 25 Communication Skill
- 29 - 30 Service Quality Excellence

MAY

PREMYSIS

- 09 - 10 ISO 9001:2015 - Internal Auditor
- 13 - 14 Certified Core Tools Specialist
- 22 - 23 Kalibrasi (Dimensi, massa, temperature)



- 06 - 08 Food Safety-Quality Awareness & Internal Auditor



- 02 - 03 Behaviour Based Safety (BBS)
- 14 - 17 Petugas K3 Laboratorium
- 21 - 22 Incident Investigation & Reporting



- 14 & 20 Supervisory in Action
- 15 & 22 Time Management

JUNE

PREMYSIS

- 17 Implementing 5S in Your Workplace
- 21 Measurement System Analysis (MSA)
- 27 - 28 ISO 14001:2015 - Awareness



- 13 - 14 ISO 9001:2015 Quality Management System
- 20 - 21 Hazard Analysis and Critical Control Point (HACCP) Awareness



- 10 - 11 Defensive Driving Training
- 17 - 29 Ahli K3 Kimia
- 26 - 27 Manlift



- 24 - 25 Supervisory Management
- 27 - 28 Leadership & Managerial Skill

JULY

PREMYSIS

- 08 Environmental Aspect & Impact Identification based on ISO 14001
- 11 - 12 ISO 9001:2015 Awareness with Risk-based Thinking overview



- 01 - 02 How to Gain Your Global Customer Trust with HALAL Assurance System
- 18 - 19 Good Manufacturing Practices for Food Manufacturing



- 01 - 29 Ahli K3 PUBT
- 03 - 04 working at height (WAH)
- 09 - 12 ISO 14001:2015 Internal Audit



- 17 - 18 Problem Solving Decision Making (PSDM)
- 29 - 31 Training of Trainer (Certified BNSP)
- 30 - 31 Finance for Non Finance

AUGUST

PREMYSIS

- 07 - 09 IATF 16949:2016 Internal Auditor
- 15 - 16 QCC (Quality Control Circle) & QC Seven Tools
- 26 - 27 Leading Function of QMR: Lead and Sustain Your QMS Program!



- 01 How to Manage The Hazard of Allergen in Food Safety
- 05 Improving Cleaning and Sanitation Procedure



- 06 - 09 Scaffolding
- 19 - 31 Ahli K3 Listrik
- 21 - 22 Bekerja di Ketinggian



- 14 - 15 Coaching & Counselling Your Team
- 20 - 22 Assessment Center

SEPTEMBER

PREMYSIS

- 05 - 06 Stastical Process Control (SPC Training)
- 11 - 13 ISO 17025:2017 Internal Auditor
- 12 - 13 ISO 9001:2015 - Internal Auditor



- 11 - 12 ISO 9001:2015 Quality Management System
- 19 - 20 FSSC 22000 Issue 4.1 Awareness



- 02 - 29 AK3 Pesawat Tenaga Produksi
- 03 - 06 Petugas Fasilitas K3 Kesehatan
- 26 - 27 P2K3



- 10 - 11 Leadership & Managerial Skill
- 18 - 19 Service Quality Excellence
- 23 - 24 Performance Management System

OCTOBER

PREMYSIS

- 03 - 04 IATF 16949:2016 Awareness
- 17 - 18 ISO 9001:2015 Awareness & Risk Based Thinking
- 21 - 23 Managing Quality Assurance



- 07 How to Manage The Hazard of Allergen in Food Safety
- 24 - 25 Effective Way to Develop Your HACCP System



- 01 - 03 Pemadam Kebakaran (Kelas D)
- 16 - 17 Safety Inspection and Reporting
- 23 Sea Survival



- 09 - 10 Sistem Remunerasi
- 30 - 31 Project Management

NOVEMBER

PREMYSIS

- 04 Hazard Identification, Risk Assessment & Determine Control (HIRADC)
- 14 - 15 B3 & Limbah B3



- 06 - 07 How to Manage Risk in Food Industry
- 25 - 26 Food Allergen



- 05 - 07 Operator Forklift
- 06 - 08 Contractor Safety Management System (CSMS)
- 14 - 16 K3 Migas (Operator - Pengawas)



- 11 - 12 Coaching & Counselling Your Team
- 19 - 20 Communication Skill
- 28 - 29 Problem Solving Decision Making (PSDM)

DECEMBER

PREMYSIS

- 13 Advanced Product Quality Planning (APQP) & Production Part Approval Process (PPAP)
- 16 - 17 ISO 17025:2017 - Awareness



- 02 - 03 Develop & Control Your Food Safety-Quality Documentation
- 19 - 20 Good Manufacturing Practices for Food Manufacturing



- 02 - 06 Teknisi K3 listrik
- 12 - 13 HAZOPS
- 19 - 20 H2S



- 10 - 11 Supervisory Management
- 17 - 18 Performance Management System

HEAD OFFICE

Menara Rajawali 11

Floor Jl. Mega Kuningan Lot 5.1, Jakarta 12950

0812-9826-2727

info@trainingcenter.events