

Food Safety & Hygiene Trainings

- **Basic Food Safety and Hygiene**
- **Intermediate food Hygiene**
- **Advanced Food Hygiene**
- **GHP - Food Safety**
- **GMP - Good manufacturing Practices**

Basic Food Safety and Hygiene Training Course

Course Duration: 4 HOURS

Who Should Attend?

This course is designed for food handlers, stewarding staff, food delivery drivers, Butchers, and any person involved directly in the food and food-related industries such as Restaurant and Hotels, Catering companies, Bakeries, Food Processors, Dairy Companies, Drinking Water Bottling Plants, Slaughterhouses, In addition; this basic course gives participants a foundation to enroll in Intermediate and Advanced Food Hygiene courses.

Course Description:

This program includes:

- Introduction
- Bacteriology
- How Bacteria grow
- Food Poisoning
- Causes of Food Poisoning
- Food borne diseases
- Methods of protecting food water from contamination
- Temperature Control
- Food spoilage & food preservation
- Personal hygiene (best practices)
- Cleaning & disinfecting
- Pest Control
- Summary, discussion and exam

Benefits:

By the end of the course, participants should have:

- General knowledge of the Basic Food Safety and Hygiene rules
- Knowledge of the Preliminary steps of maintaining a Hygienic Work Environment
- Knowledge of the Process approach to plan and implement a Food Hygiene system

Intermediate Food Hygiene Training

Course Duration: 3 days

Who Should Attend?

This intermediate training course is designed for those working in all food businesses and managerial level, including hygiene supervisors, Quality Controllers, chefs in catering companies, Hotels, Restaurants food retails and food processing managers, and anyone who needs a broad understanding of food hygiene as part of his work.

Course Description:

- Introduction to food / Water Hygiene
- Bacteriology
- How Bacteria grow
- Food Poisoning
- Causes of Food Poisoning
- Food borne diseases
- Methods of protecting food / water from contamination
- Food Storage
- Temperature Control
- Food spoilage & food preservation
- Personal hygiene (best practices)
- Cleaning & disinfecting
- Design and Construction of Food / Water premises and equipment
- Pest Control
- Summary, discussion and exam

Benefits:

Successful completion of this course will enable participants to:

- Play an active part in monitoring food hygiene standards
- Be involved in training activities, especially on the job trainings
- Be able to carry out hygiene audits
- Be equipped to effectively supervise food handlers on hygiene issues
- Be able to assist in HACCP system implementation
- Help in the formulation and writing of hygiene policies, standards & procedures

Advanced Food Hygiene Trainings – Caterers, Manufacturers & Retailers

Course Duration: 5 Days

Who Should Attend?

This advanced training course targets Food Safety and Hygiene Auditors, Inspectors, Personnel, Supervisors and Managers working in Food Control Sections in Municipalities, Hotels, Catering Companies, Drinking Water Bottling Managers & Supervisors Government Agencies, Restaurants, and other Food Related Industries.

This 5-day training course will cover:

- Introduction to food safety management
- Ensuring compliance with legislation and industry guidance
- Food safety hazards
- Allocation of responsibilities
- Managing the operational requirements of a safe food business
- Cleaning and disinfection regimes
- Supplier quality and safety controls
- Pest controls
- Establish food safety management procedures
- Monitoring the implementation of safety management procedures
- Maintaining food safety management procedures
- Communication, sources of information and training

Successful candidates will be able to:

- Guide and advise on the management of food hygiene in the food industry
- Contribute to the management of hygiene in a wide variety of food businesses
- Identify further technical knowledge necessary in complex processes
- Identify areas for legal compliance and Determine good practices
- Design an improvement plan & Outline a HACCP type study

GHP - Food Safety Training

Course Duration: 4 hours

All consumers have the right to expect safe, hygienically prepared and good quality food. This is the reason that the handling of food requires care to prevent the hazards. Good Hygiene Practices are the set of requirements to prevent contamination of food in order to provide safe food to the consumers. Food borne illnesses can result from contamination due to improper practices like when there is lack of environmental hygiene and poor sanitation, mixed and inappropriate transportation, poor storage, poor personal hygiene & unsafe source of food.

Who Should Attend?

This course is designed for the Food Manufacturing/processing industry -Managers, Supervisors, Chefs, and Owners of Catering Business, Restaurant operators.

Course Description:

- Hand Washing
- Personal Hygiene
- Kitchen Hygiene
- Food Storage
- Cleaning
- Pest Control

GMP Training – Good Manufacturing Practices



Course Duration: 4 hours

Good manufacturing practices and forms an important part of the overall HACCP food safety system in a food business. Good manufacturing practices (GMP) can be defined as the operational requirements necessary to enable a food business to produce food safely. There is a heavy emphasis on compliance with Good manufacturing practices (GMP) in all relevant food legislation and customer certification standards.

Who Should Attend?

This course is designed for the Food Manufacturing/processing industry -Managers, Supervisors, Chefs, and Owners of Catering Business, Restaurant operators.

Course Description:

This program includes many basic operational conditions and procedures that are required to be met by the food business. These can include the following:

- The correct construction and layout of the food premises.
- The condition of the external environment of the food premises.
- The adequate maintenance of equipment and utensils used within the food business.
- The use of suitable chemicals within and around the food premises including cleaning chemicals, pest control chemicals and machine lubricants.
- The identification and storage of waste within and by the food business.
- The cleanliness of the food premises, equipment, utensils, floors, walls and ceilings.
- An effective pest control program implemented within the food premises and surrounds.
- The avoidance of foreign matter within the finished product.

FSSC 22000 V 5

FSSC 22000 – AWARENESS TRAINING –(FOOD SAFETY SYSTEM CERTIFICATION)

Course Duration: 4 hours

This training has been designed to help you understand the requirements the Food Safety Management standard FSSC 22000. This new certification scheme is now benchmarked and recognized by the Global Food Safety Initiative (GFSI).

Who should attend?

With the globalization of food production and procurement, food chains are becoming longer and more complex and subsequently we find an increased risk of food safety incidents. This training is relevant if you are involved in Food Safety Management of food manufacturers that process or manufacture.

- Food Manufacturers like Juice & Beverage industry, Biscuits and confectionery industry, bakeries, chocolate manufacturers and all other types of food industries
- perishable vegetable products,
- Products with a long shelf life and food ingredients like additives, vitamins and bio-cultures.
- Food packaging.
- Other service providers to the food industry – Cleaning chemical suppliers, Pest management operators, Logistic operators etc.

Course objectives:

- The training provides you with an overview of the purpose and requirements of FSSC 22000, ISO/TS 22002-1 and Additional requirements
- How applying these can improve your business methods.
- By the completion of the training one will be able to describe the purpose of a Food Safety Management System (FSMS).
- One will also be able to explain the purpose, requirements and the implementation process.
- How it aids the continual improvement of the FSMS.



FSSC 22000 Implementation Trainings

Course Duration: 3 days

FSSC 22000 Implementation course provides a comprehensive approach to food safety management and is applicable to all organizations that manufacture, store and transport food products.

Who Should Attend?

Facility management, Quality and Food Safety managers, production managers and supervisors, consultants or others involved in preparing the documentation and implementation of the FSSC 22000 standard.

Course Objectives:

- Understand the background and benefits of the FSSC 22000 Standard.
- Provide a clear understanding about the requirements and how to develop and effectively implement FSSC 22000, ISO/TS 22002-1 or ISO/TS, 22002-4 for Packaging.
- Provide a clear understanding about PRP, oPRP and CCPs.
- Provide an understanding of the differences between monitoring, verification and validation.



HACCP Trainings:

- HACCP Awareness
- HACCP Implementation
- HACCP Internal Audit

HACCP Awareness

Course Duration: 4 hours

Who Should Attend?

This course is designed for those who work in the food and food-related industries, and those who are planning on implementing, or have already implemented a HACCP system. It is designed to give employees involved in the HACCP implementation, or who will be supporting the system, an overview of the importance of the HACCP system for the food safety and to explain the principles of the system, its implementation steps and the pre-requisites to the effectiveness of the program. It is aimed to municipal or governmental food inspectors and staff of food control departments responsible for inspecting food and beverage trading and or manufacturing facilities.

Course Description:

- What is HACCP?
- Historical Background
- Reasons for Implementing a HACCP System
- How HACCP works?
- Pre-requisite Programs
- HACCP Principles
- Preliminary Steps to HACCP
- Identifying Food Hazards
- Identifying Control Measures
- CCPs and Critical Limits
- Monitoring and Corrective Actions
- Management Role is success of the HACCP
- Verification, validation, and documentation of a HACCP
- Benefits of HACCP Application
- Summary & Discussion

Benefits:

This program aims to clarify what the implementation of a HACCP system means throughout an organization. By the end of the course, participants should have:

- General knowledge of HACCP System.
- Knowledge of Principles of HACCP and the preliminary steps for implementation.
- Realize the advantages of having a HACCP system in place.

HACCP Implementation level 2 – Manufacturing/Catering- Training Course

Course Duration: 2 days

Objectives:

- To introduce the HACCP System concept;
- To encourage implementation of HACCP System in food businesses and industries.
- To promote best practices in HACCP System implementation in Food and Beverage

Who Should Attend?

- This training is designed for personnel responsible for conducting internal audits of their company's HACCP system.
- F&B Managers and Hygiene officers
- Supervisors and other personnel responsible for establishing, implementing and maintaining the HACCP System.
- Quality control officers and laboratory supervisors.
- Those who have attended a HACCP Awareness Seminar and want to improve their understanding of the HACCP System.

Program Details:

- Introduction
- HACCP overview and definition
- Benefits of HACCP System
- Pre-requisite Programmes
- Seven principles of HACCP
- HACCP Team
- Flow charts
- Identification of Hazards through risk assessment
- Hazard analysis worksheet
- Critical control points
- HACCP System implementation
- Review & Discussion

HACCP Implementation level 3 –Manufacturing/ Catering - Training Course

Course Duration: 3 days

Objectives:

- To introduce the HACCP System concept;
- To encourage implementation of HACCP System in food businesses and industries.
- To promote best practices in HACCP System implementation in Food and Beverage

Who Should Attend?

- This training is designed for personnel responsible for conducting internal audits of their company's HACCP system.
- F&B Managers and Hygiene officers
- Supervisors and other personnel responsible for establishing, implementing and maintaining the HACCP System.
- Quality control officers and laboratory supervisors.
- Those who have attended a HACCP Awareness Seminar and want to improve their understanding of the HACCP System.

Program Details:

- Introduction
- HACCP overview and definition
- Benefits of HACCP System
- Pre-requisite Programmes
- Seven principles of HACCP
- HACCP Team
- Process category description
- Product categories and ingredients
- Flow charts
- Identification of Hazards through risk assessment
- Hazard analysis worksheet
- Critical control points
- HACCP System implementation
- HACCP Plan worksheet
- Record keeping (Records and forms)
- Review & Discussion

HACCP Internal Audit Training Course

Course Duration: 2 days

Who Should Attend?

- This training is designed for personnel planning to become responsible for conducting internal audits of their HACCP system;
- Municipal inspectors and food control section staff who are responsible for inspecting and auditing food facilities in the marketplace and in food industries and services.
- HACCP Team Members and other personnel responsible for establishing and maintaining the HACCP System and those who have attended a HACCP Awareness Seminar and want to improve their understanding of the HACCP System.

Course Description:

This program includes:

- Introduction to the HACCP System
- HACCP Principles
- Introduction to the Audit Concept
- Types of Audit
- Responsibility and authority of a HACCP auditor
- Planning, preparing and performing a HACCP audit
- Documenting non-compliances
- HACCP Audit Checklist
- Corrective actions – follow up
- HACCP audit reporting
- Summary and discussion
- Verification and validation of the HACCP Plan
- Exam

Benefits:

This training program enables participants to understand, and conduct in-house HACCP audit. Participants will be able – at the end of this training – to plan, prepare and perform a complete internal audit procedure.

ISO 9001

ISO 9001:2015 – RISK BASED THINKING – AWARENESS TRAINING

Course Duration: 4 hours

The objective of this course is to provide participants with an introduction to risk management awareness aligned with ISO 9001:2015. Devised for anyone working with quality management systems requiring an awareness of risk based thinking.

Course objectives

This course provides learners with an overview of the purpose and requirements of a risk management system (RMS) based on the principles of ISO 9001. A well-functioning quality management system, certified to ISO 9001, is a great start to building sustainable business performance. It can help you ensure on-time delivery, zero defects, and reduce waste, for example.

Learning outcomes on successful completion of this training learner will:

- Have an understanding of the ISO 9000 series of standards and be aware of the development and application of the ISO 9000 family of standards.
- Have an understanding of ISO 9001:2015 and risk based thinking.
- Be able to discuss and understand hazard identification and risk assessment as well as the types of risk assessments and the application thereof in the workplace.
- Be able to discuss quality risk management and risk management methodology.



ISO 22000

- **ISO 22000 Awareness**
- **ISO 22000 Implementation**
- **ISO 22000 Internal Audit**



ISO 22000:2018 Awareness Training

Course Duration: 4 hours

Who should attend?

Those responsible for planning and scheduling an audit program for ISO 22000 and those who must perform audits to ISO 22000, Food Safety Managers, HACCP Team members, Quality Assurance Managers, Quality professionals, ISO Project Managers, ISO Project Team Members or anyone desiring an in-depth understanding of the ISO 22000 Audit Process.

Program Details

- Introduction
- Food Safety Management
- General System Requirements
- Documentation Requirements
- Discussion of the standards – a brief overview

ISO 22000 Implementation

Course Duration: 3 days

Who should attend?

This course is suitable for people from the food and drinks industry (Retail); Food Producers, Caterers; Public Health Professional; Physicians, and Veterinarians with responsibility for the implementation, management and auditing of the organization's management system.

Delegates come from all food backgrounds, including manufacturing, catering, retail, wholesale, services in both public and private sectors. It will be of particular interest to individual who: have responsibility for project managing the development and implementation of a Food Safety Management System.

Course Objectives:

- The ISO 22000:2018 Implementation Course explores what a Food Safety Management System is, the specific, practical applications of that knowledge, and how it can be used not only to provide a safe product at the point of consumption but also to enhance business performance.
- Through a mixture of lectures and practical exercises, this program reveals powerful information, usable skills and action steps to meet customer needs and minimize risk for a organization's Food Safety Management System (FSMS).

Learning Outcome:

At the end of the training, candidates will be able to improve their understanding

- ISO 22000:2018 standard requirements
- Approaches to upgrading your Food Safety System
- Understand the basic concepts of ISO 22000:2018
- Recognize the key requirements of ISO 22000:2018
- Implementing operational risk control, monitoring and management
- Establishing and evaluating the effectiveness of the system
- Establishing the internal audit, CAPA system and management review of the FSMS
- Reviewing the effectiveness of the FSMS including simple and effective methods to improve the FSMS.

ISO 22000 Internal Audit Training

Course Duration: 2 days

Who should attend?

- Managers planning the implementation of ISO 22000:2018
- Anyone who may be involved in either the support or actual implementation of a food safety management system or HACCP.
- Managers or other personnel tasked with managing a food safety management system.
- Food safety consultants.

Course Objectives

- Understand the basic concepts of ISO 22000:2018.
- Recognize the key requirements of ISO 22000:2018.
- Understand the roles and responsibilities of the auditor.
- Apply ISO 19011:2002 definitions, concepts and guidelines.
- Recognize the principles, practices and types of audits.
- Conduct all phases of an internal audit (plan, execute, report, record, follow-up and closure).
- Prepare and present effective reports.

FSMA(Food Safety Modernization Act) Training

Food Safety Preventive Control Alliance (FSPCA) - Preventive Controls for Human Foods

Course Duration: 3 hours

Based on Food Safety Modernization Act (FSMA), the company which intends to export to USA must implement a Food Safety plan prepared by an approved Preventive Control Qualified Individual. The PCQI must be able to prepare and implement the food safety plan to manage the preventive controls.

Who should attend?

- QA professionals planning the implementation of FSMA requirements.
- Anyone who may be involved in either the support or actual implementation of a food safety management system.

Course Objectives

- Understand the basics of the FSMA requirement.
- Application of concepts and guidelines.
- Understand the integration of the Prerequisite programs and FSMA requirements.
- Planning, preparation, effective implementation of the FSMA requirements with proper monitoring programmes.

Topics covered:

- Introduction to Course and Preventive Controls
- Good Manufacturing Practices and Other Prerequisite Programs
- Biological Food Safety Hazards, Chemical, Physical and Economically Motivated Food Safety Hazards
- Preliminary Steps in Developing a Food Safety Plan
- Hazard Analysis and Preventive Controls Determination
- Process Preventive Controls, Food Allergen Preventive Controls, Sanitation Preventive Controls, Supply-chain Preventive Controls
- Verification and Validation Procedures
- Record-keeping Procedures
- Recall Plan
- Regulation Overview – cGMP, Hazard Analysis, and Risk-Based Preventive Controls for Human Food.

Food Safety Preventive Control Alliance (FSPCA) – Foreign Supplier Verification Programme

Course Duration: 3 hours

This course will provide participants with the knowledge to implement the requirements of the “Foreign Supplier Verification Programs (FSVP) for Importers of Food for Humans and Animals” regulation of the U.S. Food and Drug Administration (FDA). Attendees will learn about the current FSVP requirements and how to properly risk-assess, monitor and prevent food safety risks from foreign suppliers.

Who should attend?

- U.S.-based importers who meet the definition of “importer” in the FSVP rule, which includes those who own or are the consignee of food at the time of entry, or, if no owner or consignee exists, the U.S. agent or representative of the foreign owner.
- Others who have an interest in ensuring that the requirements of the FSVP rule are met, including brokers, exporters, foreign suppliers of food that will be exported to the U.S., persons/ business owners who currently buy food from foreign sources, and representatives of foreign governments.
- Employees with responsibilities in Purchasing, Quality, Food Safety, HACCP, Regulatory Affairs, Transportation and any other associates interested in achieving a better understanding of the Foreign Supplier Verification Program.

Course Objectives

To Develop and manage a foreign supplier verification plan. Attendees will learn how to develop and manage a foreign supplier verification plan. This training will cover the current FDA requirements of the Foreign Supplier Verification Program (FSVP) and your instructor will take you through the key requirements and how the industry is adapting to the new rules.

Topics covered – Food Safety Preventive Control Alliance (FSPCA) – Foreign Supplier Verification Programme:

- Purpose of the FSVP
- Who is considered an importer and a foreign supplier
- What foods must be assessed and which foods are exempted
- specific requirements and modified requirements of the rule
- Documentation that FDA is expected to request
- Record-keeping

This training will help attendees to prepare their FSVP program as well as effectively communicate with FDA when questions are asked in regards to the importation of food products into the United States.