

CERTIFIED FOOD FRAUD PROFESSIONAL

3 DAYS TRAINING & CERTIFICATION PROGRAM



This course is designed to provide manufacturers with an in-depth and practical understanding of Vulnerability Assessment for Food Fraud tools and techniques, and how they can be applied in a practical manner relevant to the participants industry sector.



رؤية
2030
المملكة العربية السعودية
KINGDOM OF SAUDI ARABIA



SAUDI ARABIAN GOVT. APPROVED TRAINING CENTER



BEMCON
INSTITUTE OF FOOD DEFENSE

FOR FURTHER DETAIL COURSE FEE & REGISTRATION, PLEASE CONTACT AT CUSTOMER.SERVICES.SAUDIA@BEMCON.CO.UK

FOOD FRAUD

WHAT YOU DON'T KNOW CAN HURT YOUR BUSINESS & PUT PUBLIC HEALTH AT RISK

10% of the Global Food Supply Affected

\$10-15 BILLION ANNUAL BUSINESS LOSS

COMMONLY ADULTERATED FOODS



MILK

Melamine, urea, vegetable oils, formaldehyde



HONEY

High-fructose corn syrup, other sugars, mislabeled country of origin



OLIVE OIL

Cheaper oils, oils not fit for human consumption



SEAFOOD

Cheaper species, water-retention agents, misrepresented countries



SPICES

Cheaper materials, industrial dyes



JUICE

Sugar, water, cheaper varieties

PUBLIC HEALTH CONSEQUENCES

China

300,000 Illnesses

Melamine in Infant Formula

Spain

600 Deaths

Adulterated Olive Oil

United States

700 Hospitalizations

Peanut Butter Contaminated with Salmonella



Industrial Dyes in Chili Powder

Potential carcinogenic - more than 400 products recalled



Plasticizer in Juice, Teas, Jams

Linked to developmental problems - more than 800 products recalled



Peanut Protein in Cumin

Can cause severe allergic reactions - thousands of pounds of prepared meals recalled

USP FOOD FRAUD DATABASE 2.0

The Most Powerful Collection of Food Fraud Records in the World

4,500 + Food Ingredients

4,500 + Records of Food Fraud

1,400 + Adulterants, 500+ Potentially Hazardous

FFD 2.0

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★ It will enable participants to use techniques to better identify and mitigate risks associated to raw materials in the supply chain.

★ This is particularly useful when implementing product safety management systems and the requirements of the GFSI Food Safety Standards onsite.

WHO SHOULD ATTEND:

Purchasing / Technical and Quality personnel at manufacturing, storage and distribution and retail sites Auditors and Consultants and Food Professionals.



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QUALIFICATIONS KEY FACTS



**TEACHING
HOURS**

18



**NUMBER OF
ATTENDEES**

10-20



**TOTAL
HOURS**

24



**NUMBER
OF DAY**

**3 FULL
DAYS**



**NUMBER OF
EXERCISES**

02



**CASE
STUDIES**

02



**COURSE
ASSESSMENT** **1.5 HOURS**
WRITTEN EXAM



**QUESTION
TYPE**

MCQS



**QUALIFICATION
CRITERIA** **70%**
EXAM SCORE



**CERTIFICATE
TYPE**

**DIGITAL
CERTIFICATE**

**TO PASS THE COURSE EACH LEARNER WILL NEED TO UNDERTAKE
A VULNERABILITY ASSESSMENT AT THEIR PLACE OF WORK.**

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بالتقني والمهني
المؤسسة العامة للتدريب
Technical and Vocational Training Corporation

CREATIVE
CONSULTANTS
BEMCON



CERTIFIED
VULNERABILITY
ASSESSMENT
FOOD FRAUD
VACCP
PROFESSIONAL

BEMCON
INSTITUTE OF FOOD DEFENSE

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Mr. Yaser Nazir is an **ACCOMPLISHED PROFESSIONAL** with blend of maturity, breadth of experiences in developing and executing strategic planning, business excellence modeling and providing results-oriented management solutions.

ENTREPRENEURIAL VISIONARY THINKER with exceptional and proven track record of strategy development to strategy deployment for revenue generation and portfolio enrichment.

He is also a regional leading and renowned **BUSINESS PROCESSES LEAD ASSESSOR** and audited more than 1500 businesses for Quality, Environment, Occupational Health & Safety, Food Safety, Social & Regulatory Compliance, Corporate Governance and organizational Excellence. A dynamic, seasoned and **PROFESSIONAL CONSULTANT**, successfully guided number of businesses in the food, pharmaceutical, hospitality, catering, energy, oil & gas, construction, engineering, petro-chemicals and service sectors in designing, document-ing, develop-ing, implementing and establishment of management systems and standards.

Mr. Yaser Nazir known as a passionate **CORPORATE TRAINER AND MANAGEMENT COACH** for Quality, Environment, Food Safety, Health and Safety, Fire Safety, First Aid for human capital enrichment, competence enhancement and organizational development. Being a trainer, he has **TRAINED 15,000 + CORPORATE PROFESSIONALS** in variety of segments from Top Management Executives to Middle Management levels in majority of the prestigious blue chip companies.

M. SC. TOTAL QUALITY MANAGEMENT (TQM), M. Sc. in Food Technology and B. Sc. (Honors) Food Technology with 20 years of industrial management, auditing, consulting, training and organizational excellence experiences. ISO 9001 Quality Management, ISO 14001 Environmental Management, ISO 45001 Health & Safety Management, ISO / FSSC 22000, HACCP, BRC, IFS Food Safety Management, ISO 17025 Lab Quality Management, Project Management Professional (PMP), Six Sigma Black Belt, NEBOS, IOSH, OSHA, Fire Safety, First Aid, CPR and AED certified professional.

FOR FURTHER DETAIL AND REGISTRATION, PLEASE CALL OR SEND PERSONAL DETAIL TO ANY OF THE BELOW MENTIONED STAFF.

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