

FOOD SAFETY

COMPETENCE DEVELOPMENT AND SKILL ENHANCEMENT

COMPENDIUM FOR BEVERAGE INDUSTRY



UNDERSTANDING FOOD SAFETY AND CONDUCTING RISK ASSESSMENTS ARE ESSENTIAL SKILLS FOR MANAGERS IN THE BEVERAGE INDUSTRY.

THIS COMPENDIUM OUTLINES TWO KEY TRAINING MODULES REQUIRED FOR SUPERVISORS AND MANAGERS IN BEVERAGE INDUSTRY.

COMPLETING THESE MODULES IS CRUCIAL TO DEMONSTRATE COMPETENCE IN FOOD SAFETY AND RISK ASSESSMENT, SUPPORTING THE INDUSTRY'S JOURNEY TOWARDS EXCELLENCE IN FOOD SAFETY.

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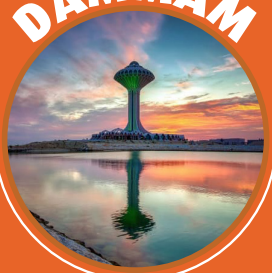


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FIRST TIME IN THE GLOBAL HISTORY
PURPOSEFULLY DESIGNED AND CUSTOMIZED PROGRAM
LEVEL 3 AWARD IN FOOD SAFETY IN BEVERAGE INDUSTRY
4 DAYS COMPETENCE DEVELOPMENT AND MANAGEMENT TRANSFORMATIONAL PROGRAM FOR THE JUICE
AND BEVERAGE PRODUCTION ORGANIZATIONS



DAMMAM



July

08-11, 2024

Monday to
Thursday

RIYADH

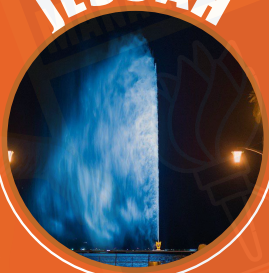


July

15-18, 2024

Monday to
Thursday

JEDDAH



July

22-25, 2024

Monday to
Thursday

FIRST TIME IN THE GLOBAL HISTORY
PURPOSEFULLY DESIGNED AND CUSTOMIZED PROGRAM
LEVEL 3 AWARD IN RISK ASSESSMENT & HAZARD CONTROL
PLAN DEVELOPMENT FOR BEVERAGE INDUSTRY
4 DAYS COMPETENCE DEVELOPMENT AND MANAGEMENT TRANSFORMATIONAL PROGRAM FOR THE JUICE
AND BEVERAGE PRODUCTION ORGANIZATIONS



DAMMAM



October

07-10, 2024

Monday to
Thursday

RIYADH



October

14-17, 2024

Monday to
Thursday

JEDDAH



October

21-24, 2024

Monday to
Thursday

EGYPT



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LEVEL 3 AWARD IN FOOD SAFETY IN BEVERAGE INDUSTRY

4 DAYS COMPETENCE DEVELOPMENT
AND MANAGEMENT TRANSFORMATIONAL
PROGRAM FOR THE JUICE AND BEVERAGE
PRODUCTION ORGANIZATIONS

THIS SPECIALIZED COMPETENCY DEVELOPMENT
PROGRAM IS METICULOUSLY CRAFTED TO
STRATEGICALLY ELEVATE YOUR ORGANIZATION'S
OPERATIONAL STANDARDS TO GLOBAL
EXCELLENCE IN BEVERAGE PRODUCTION



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LEVEL 3 AWARD IN FOOD SAFETY IN BEVERAGE INDUSTRY

4 DAYS COMPETENCE DEVELOPMENT AND MANAGEMENT TRANSFORMATIONAL
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SUMMARY

The Level 3 Award in Food safety in Beverage Industry is a comprehensive Four-Day competence development and management transformational program designed to elevate the expertise of professionals within the beverage production industry. This course aims to deepen participants' understanding of critical food safety practices, regulatory compliance, and food safety management, tailored specifically to the unique operational contexts of the beverage production industry.

Through an immersive curriculum, the program facilitates the enhancement of managerial capabilities, equipping attendees with the skills necessary for effective leadership in food safety initiatives. This training not only ensures participants are adept in maintaining the highest standards of food safety but also prepares them for transformative roles within their organizations, driving both personal and professional growth.

TARGET BEVERAGE INDUSTRIES

The Level 3 Award in Food safety in Beverage Industry is designed to meet the diverse needs of various type and size of Beverage producers. Targeted industries for this distinguished program include, but are not limited to:

1. Carbonated Soft Drinks Industry
2. Sports Drinks or Energy Drinks Producer
3. Fruit & Vegetable Juice, Nectar & Drink Producer
4. Ready-to-Drink (RTD) Tea and Coffee Producer
5. Dairy Alternative Beverages Producer
6. Functional Beverages Producer
7. Cold-Pressed & Normal-Pressed Juices Producer or Retailers
8. Organic Fruit & Vegetable Juices Industry
9. Smoothies, Purees & Pulp Producers

SESSION INFO

Teaching Hours	 24	Number Of Exercises	 04
Total Hours	 32	Course Assessment	 1.5 Hours Writing Exam
Number Of Days	 4 Full Days	Qualification Criteria	 70% Exam Score
Case Studies	 04	Certificate Type	 Digital Certificate
Number Of Attendees	 10-20	Question Type	 MCQs



FIRST TIME IN THE GLOBAL HISTORY

PURPOSEFULLY DESIGNED AND CUSTOMIZED PROGRAM

LEVEL 3 AWARD IN FOOD SAFETY IN BEVERAGE INDUSTRY

4 DAYS COMPETENCE DEVELOPMENT AND MANAGEMENT TRANSFORMATIONAL
PROGRAM FOR THE JUICE AND BEVERAGE PRODUCTION ORGANIZATIONS

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PREREQUISITS



EDUCATIONAL REQUIREMENTS

Possession of a minimum of 12
years of formal education.



EXPERIENCE CRITERIA

A minimum of 3 years of
substantive work experience in a
managerial or supervisory capacity
in a water production industry.



LANGUAGE PROFICIENCY

Demonstration of professional-
level language skills, aligned with
the language of the training (e.g.,
English, Arabic, French).



COMPUTER PROFICIENCY

Basic working knowledge of MS
Office applications.

These stipulations delineate the essential qualifications for effective
participation in our corporate training and learning environment.

TARGET BEVERAGE INDUSTRIES

Managerial and supervisory level associates working in any of the
below motioned operations.



Supply Chain



Procurement



Warehousing



Research &
Development



Regulatory
Affairs



Processing or
Production
Operation



Maintenance
Services



Project
Management



Quality
Control



Quality
Assurance



Operational
Excellence



Sales and
Marketing



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SESSION MODULES

DAY 1 MODULES

01 INTRODUCTION TO FOOD SAFETY IN BEVERAGE PRODUCTION OPERATIONS

- 1.1. Principles of food safety in beverage production industry
- 1.2. Types of contaminants, sources and general controls
- 1.3. Control of contamination, multiplication and survival of pathogen associated with beverages
- 1.4. Impact of contamination on beverage safety and public health

02 BASICS OF BEVERAGE MICROBIOLOGY

- 2.1. Microorganisms in beverages: mold, yeast, bacteria, viruses
- 2.2. Factors affecting microbial growth in beverage production system
- 2.3. Pathogenic vs. spoilage microorganisms in beverage

03 FOODBORNE ILLNESS

- 3.1. Common foodborne pathogens affecting the beverage safety
- 3.2. Symptoms and health impacts of foodborne illnesses
- 3.3. Case studies of outbreaks linked to beverage safety
- 3.4. Preventive measures against foodborne illness in beverage production

DAY 2 MODULES

04 PERSONAL HYGIENE MANAGEMENT

- 4.1. Importance of personal hygiene in preventing beverage contamination
- 4.2. Effective handwashing techniques and personal cleanliness
- 4.3. Use of personal protective equipment (PPE) in the beverage production operation
- 4.4. Employee health policies and illness reporting

05 BEVERAGE PRESERVATION

- 5.1. Causes and indicators of beverage spoilage and / or contamination
- 5.2. Techniques for preserving beverage safety, quality and extending beverage shelf life
- 5.3. Role of packaging in preventing beverage spoilage and / or contamination
- 5.4. Managing environmental conditions to minimize beverage spoilage and / or contamination

06 DESIGN OF BEVERAGE PLANT, EQUIPMENT LAYOUT AND MAINTENANCE

- 6.1. Principles of sanitary design for beverage production facilities
- 6.2. Optimizing equipment layout for beverage safety and efficiency
- 6.3. Preventative maintenance schedules for beverage production equipment
- 6.4. Incorporating beverage safety into equipment design and selection

07 CLEANING AND DISINFECTION

- 7.1. Developing effective cleaning and disinfection programs for beverage production plant
- 7.2. Selection and proper use of cleaning agents and disinfectants
- 7.3. Beverage production plant sanitation planning and implementation
- 7.4. 'Cleaning in Place' (CIP) and 'Cleaning out of Place' (COP) management
- 7.5. Validation and verification of sanitation efficacy

DAY 3 MODULES

08 INTEGRATED PEST MANAGEMENT:

- 8.1. Principles of integrated pest management (IPM) in beverage production facilities
- 8.2. Identifying and monitoring common pests
- 8.3. Non-chemical and chemical control strategies
- 8.4. Record-keeping and evaluation of IPM effectiveness

09 PRE-PRODUCTION & PRODUCTION CONTROLS FOR BEVERAGE SAFETY & QUALITY

- 9.1. Best practices for raw material sourcing, receiving and inspection
- 9.2. Techniques for safe raw material storage and minimizing contamination risks
- 9.3. Washing, sorting, extraction, filtration and clarification food safety controls
- 9.4. Weighing, mixing and blending food safety controls
- 9.5. Pasteurization or sterilization or UHT, carbonation, filling and packaging food safety controls
- 9.6. Water safety control at RO for beverage safety
- 9.7. Production level key beverage safety controls and process parameters

10 POST PRODUCTION CONTROLS FOR BEVERAGE SAFETY & QUALITY

- 10.1. Managing environmental conditions in finished product storage
- 10.2. Beverages loading, transport and delivery hygiene
- 10.3. Cold chain management for Beverages' safety and quality
- 10.4. Traceability systems for Beverages from raw material to finished product
- 10.5. Water withdrawal and recall management

DAY 4 MODULES

11 REGULATORY COMPLIANCE AND BEVERAGE LAW

- 11.1. Overview of food safety regulations relevant to beverage sector
- 11.2. Navigating international food safety standards and certifications
- 11.3. Preparing for regulatory audits and inspections
- 11.4. Legal responsibilities and liabilities in beverage industry

12 THE ROLE OF THE MANAGER & SUPERVISORS

- 12.1. Leadership and management practices for food safety culture
- 12.2. Communication and training strategies for food safety
- 12.3. Managing food safety responsibilities and delegations
- 12.4. Continuous improvement and change management in food safety

13 SESSION CONCLUSION AND EVALUATION

- 13.1. Elegant closure and participant reflections
- 13.2. Commemorative group photograph
- 13.3. Pre-assessment briefing
- 13.4. Comprehensive online final assessment

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LEVEL 3 AWARD IN FOOD SAFETY IN BEVERAGE INDUSTRY

4 DAYS COMPETENCE DEVELOPMENT AND MANAGEMENT TRANSFORMATIONAL
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POST TRAINING ORGANIZATIONAL PERFORMANCE IMPACT

01 ENHANCED FOOD SAFETY COMPLIANCE

95%

Beverage production companies that invest in higher-level food safety training can achieve up to **95% COMPLIANCE RATES** with regulatory standards, significantly reducing the risk of violations and associated costs.

02 QUALITY ASSURANCE AND BRAND REPUTATION

5-10%

Commitment to high food safety standards directly contributes to beverage quality, enhancing brand reputation and allowing for a premium pricing strategy, potentially **INCREASING REVENUES BY 5-10%.**

03 REDUCTION IN CROSS- CONTAMINATION INCIDENTS

40-50%

Implementing advanced food safety protocols can lead to a **40-50% REDUCTION** in cross-contamination incidents, crucial in safe beverage production where microbial, chemical and physical hazards management is a key concern.

04 DECREASE IN BEVERAGE WASTAGE AND BEVERAGE RECALLS

25-35%

Proper food safety training can result in a **25-35% DECREASE IN BEVERAGE WASTAGE** due to contamination, and a similar reduction in the frequency and cost of product recalls.

05 OPERATIONAL COST SAVINGS

20%

Beverage production sector practicing stringent food safety measures report up to a **20% REDUCTION IN OPERATIONAL COSTS** related to food safety incidents, including savings from avoiding downtime and product losses.

06 CUSTOMER SATISFACTION AND RETENTION

10-15%

Beverage production businesses with robust food safety practices can see a **10-15% INCREASE IN CUSTOMER SATISFACTION** scores, leading to higher retention rates and more repeat business.

07 MARKET ACCESS AND EXPANSION

5-10%

Demonstrating a commitment to food safety through recognized training and certifications can open up new markets and **INCREASE MARKET SHARE BY 5-10%**, particularly in regions with stringent food safety standards.

08 SUPPLY CHAIN RELIABILITY

20%

Effective, practical, product and process specific food safety training enhances supplier vetting processes, improving supply chain reliability and **REDUCING THE RISK OF RAW MATERIAL SHORTAGES BY UP TO 20%.**



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FURTHER PROGRESSION TO DEVELOP THE STAFF COMPETENCE FOR ORGANIZATIONAL IMPROVEMENT



**Food Safety
Management
System "Lead
Auditor"**

5 DAYS

Competent and qualified Lead Auditors within the Beverage Industry are the key drivers to lead the organization for operational excellence. This course is particularly designed to develop Lead Auditors so that they can take the leadership role in organizational performance improvement

**Food Safety
Management System
"Internal Auditing"
Program**

3 DAYS

This program is to develop Internal Auditors on Food Safety Auditing Skill so that they can plan, execute, report an effective audit for continual improvement in every operation or function of the Beverage Industry.

**FSMS Lead
Practitioner
Program in
Beverage
Industry**

5 DAYS

ISO 22000 or FSSC 22000 or BRCS Food Safety based comprehensive documentation and implementation program specifically designed for Beverage Industry. The targeted audience is the "Multidisciplinary" Food Safety Team Members managing the elements of food safety system, applicable to their respective Beverage Production Operation.

**Level 3 Award in
Hazard Control Plan
Development &
Implementation in
Beverage Industry**

4 DAYS

Hazard Analyses and Hazard Control Plan development and implementation skill enhancement program for the Beverage Industry Food Safety Team Members within any type or size of Beverage Industry.

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LEVEL 3 AWARD IN
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FOR AN INSIGHTFUL EXPLORATION INTO THE NUANCES OF OUR POTABLE WATER PRODUCTION TRANSFORMATION PROGRAM, WE CORDIALLY INVITE YOU TO CONNECT WITH US. REACH OUT TO OUR BEMCON TEAM AT YOUR CONVENIENCE FOR A TAILORED DISCUSSION. WE ARE DEDICATED TO PROVIDING YOU WITH PERSONALIZED GUIDANCE, ENSURING YOU GRASP THE TRANSFORMATIVE IMPACT OF OUR PROGRAM ON YOUR LEADERSHIP JOURNEY.



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LEVEL 3 AWARD **IN RISK ASSESSMENT & HAZARD** **CONTROL PLAN DEVELOPMENT FOR** **BEVERAGE INDUSTRY**

4 DAYS COMPETENCE DEVELOPMENT
AND MANAGEMENT TRANSFORMATIONAL
PROGRAM FOR THE JUICE AND BEVERAGE
PRODUCTION ORGANIZATIONS





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LEVEL 3 AWARD IN RISK ASSESSMENT & HAZARD CONTROL

PLAN DEVELOPMENT FOR BEVERAGE INDUSTRY

4 DAYS COMPETENCE DEVELOPMENT AND MANAGEMENT TRANSFORMATIONAL PROGRAM FOR THE JUICE AND BEVERAGE PRODUCTION ORGANIZATIONS

SUMMARY

1. At the heart of every robust food safety management system, from ISO 22000 to FSSC 22000, BRCGS Food Safety, to IFS, lies the critical foundation of Hazard Control Plan which is the outcome of Food Safety Risk Assessment or HACCP Study.
2. Developing a scientifically validated and technically robust Hazard Control Plan demands a high level of expertise and comprehensive knowledge from food safety team members.
3. Designed exclusively for the Beverages Production Sector, this course equips food safety teams with the essential tools and insights needed to develop, implement, and continually update their Hazard Control Plan as necessary.
4. This program not only ensures adherence to stringent food safety standards but also positions your operations at the pinnacle of industry excellence.
5. Embark on this transformative journey to reinforce your commitment to unparalleled food safety and secure a leading edge in the competitive market landscape.

TARGET BEVERAGE INDUSTRIES

The Level 3 Award in Food safety for Beverage Industry is designed to meet the diverse needs of various type and size of Beverage producers. Targeted industries for this distinguished program include, but are not limited to:

1. Carbonated Soft Drinks Industry
2. Sports Drinks or Energy Drinks Producer
3. Fruit & Vegetable Juice, Nectar & Drink Producer
4. Ready-to-Drink (RTD) Tea and Coffee Producer
5. Dairy Alternative Beverages Producer
6. Functional Beverages Producer
7. Cold-Pressed & Normal-Pressed Juices Producer or Retailers
8. Organic Fruit & Vegetable Juices Industry
9. Smoothies, Purees & Pulp Producers

SESSION INFO

Teaching Hours  **24**

Total Hours  **32**

Number Of Days  **4 Full Days**

Case Studies  **04**

Number Of Attendees  **10-20**

Number Of Exercises  **04**

Course Assessment  **1.5 Hours** Writing Exam

Qualification Criteria  **70%** Exam Score

Certificate Type  **Digital Certificate**

Question Type  **MCQs**



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PLAN DEVELOPMENT FOR BEVERAGE INDUSTRY

4 DAYS COMPETENCE DEVELOPMENT AND MANAGEMENT TRANSFORMATIONAL PROGRAM FOR THE JUICE AND BEVERAGE PRODUCTION ORGANIZATIONS

PREREQUISITS



TRAINING REQUIREMENTS

Minimum level 3 Food Safety training or any other equivalent qualification



EDUCATIONAL REQUIREMENTS

Possession of a minimum of 12 years of formal education.



EXPERIENCE CRITERIA

A minimum of 3 years of substantive work experience in a managerial or supervisory capacity in any type or size of beverage or juice production industry



LANGUAGE PROFICIENCY

Demonstration of professional-level language skills, aligned with the language of the training (e.g., English, Arabic, French).



COMPUTER PROFICIENCY

Basic working knowledge of MS Office applications.

These stipulations delineate the essential qualifications for effective participation in our corporate training and learning environment.

TARGET BEVERAGE INDUSTRIES

Managerial and supervisory level associates working in any of the below motioned operations.



Supply Chain



Procurement



Warehousing



Research & Development



Regulatory Affairs



Water Treatment & Packing



Maintenance Services



Project Management



Quality Control



Quality Assurance



Operational Excellence



Sales and Marketing

Furthermore, this program extends a warm invitation to managerial and supervisory staff, offering an exceptional opportunity to enhance their competence and hands-on skills in Food Safety Risk Assessment and Hazard Control Plan development. It's an enriching experience designed to elevate leadership capabilities in navigating the complexities of food safety within the beverage production industry

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FIRST TIME IN THE GLOBAL HISTORY PURPOSEFULLY DESIGNED AND CUSTOMIZED PROGRAM LEVEL 3 AWARD IN RISK ASSESSMENT & HAZARD CONTROL PLAN DEVELOPMENT FOR BEVERAGE INDUSTRY



4 DAYS COMPETENCE DEVELOPMENT AND MANAGEMENT TRANSFORMATIONAL PROGRAM FOR THE JUICE AND BEVERAGE PRODUCTION ORGANIZATIONS

SESSION MODULES

DAY 1 MODULES

- 01** **MODULE 1: INTRODUCTION TO FOOD SAFETY & HACCP FOR BEVERAGE PRODUCTION**
- 1.1. Fundamentals of food safety in relation to beverage industry
 - 1.2. Overview of HACCP and its global importance
 - 1.3. The seven principles of HACCP
 - 1.4. The twelve steps of Codex HACCP
- 02** **MODULE 2: LEGAL FOUNDATIONS OF HACCP**
- 2.1. Overview of international food safety laws and standards that mandate Hazard Control Plan
 - 2.2. The role of HACCP Study in regulatory compliance
 - 2.3. Integration of HACCP with Food Safety Legislation
 - 2.4. Aligning HACCP plans with local and international legal requirements
- 03** **MODULE 3: PREREQUISITE PROGRAMS (PRPs) IN BEVERAGE OPERATION**
- 3.1. Overview of PRPs in the beverage production operation
 - 3.2. Integration of PRPs with the HACCP plan
 - 3.3. Management of PRPs in the beverage production operation
 - 3.4. Examples of effective PRPs in the beverage production
- 04** **MODULE 4: SUPPLIER CONTROL & RAW MATERIAL SAFETY**
- 4.1. Evaluating and selecting raw material and associated suppliers
 - 4.2. Supplier verification and audits
 - 4.3. Managing raw material hazards and risks
 - 4.4. Traceability systems for beverage inputs

DAY 2 MODULES

- 05** **MODULE 5: TEAM BUILDING AND MANAGEMENT**
- 5.1. Composition and roles of the HACCP team
 - 5.2. Effective communication and leadership within the team
 - 5.3. Training and competency requirements
 - 5.4. Team dynamics and conflict resolution
- 06** **MODULE 6: BEVERAGE DESCRIPTION & INTENDED USE**
- 6.1. Detailed beverage (end product) descriptions
 - 6.2. Identifying intended use and consumer safety concerns
 - 6.3. Legal and customer requirements profiling
 - 6.4. Labeling requirements and consumer information
- 07** **MODULE 7: BEVERAGE PRODUCTION FLOW DIAGRAMS & PROCESS MAPPING**
- 7.1. Process mapping for beverage production processes
 - 7.2. Methodologies for onsite verification of flow diagrams
 - 7.3. Description of existing control and monitoring system
 - 7.4. Utilization of flow diagrams in hazard analysis
- 08** **MODULE 8: HAZARD ANALYSIS METHODOLOGY IN BEVERAGE OPERATION**
- 8.1. Identifying biological, chemical, and physical hazards
 - 8.2. Risk assessment techniques in beverage production processes
 - 8.3. Risked based categorization of hazards
 - 8.4. Preventive measures and control strategies

DAY 3 MODULES

- 09** **MODULE 9: IDENTIFYING CRITICAL CONTROL POINT (CCP) & OPERATIONAL PREREQUISITE PROGRAM (OPRP)**
- 9.1. Application of UPDATED & NEW VERSION of Codex Decision Tree to identify CCPs
 - 9.2. Application of Control Measure Risk Assessment (ISO 22000) to identify CCPs and operational prerequisite programs (PRPs) in beverage operation
 - 9.3. Distinguishing between CCPs and operational prerequisite programs (PRPs) in beverage operation
 - 9.4. Hazard Control Plan (CCPs and OPRPs) realization for beverage operation
- 10** **MODULE 10: ESTABLISHING MONITORING SYSTEM IN BEVERAGE OPERATION**
- 10.1. Designing effective monitoring systems in beverage operation
 - 10.2. Frequency and methods of monitoring CCPs & OPRPs
 - 10.3. Role of monitoring in verification activities in beverage operation
 - 10.4. Record-keeping and documentation strategies
- 11** **MODULE 11: CORRECTIVE ACTIONS IN BEVERAGE OPERATION**
- 11.1. Developing and implementing corrective actions
 - 11.2. Managing deviations and non-conformities in beverage operation
 - 11.3. Documentation of corrective actions
 - 11.4. Case studies on corrective actions in beverage production industry
- 12** **MODULE 12: VERIFICATION PROCEDURES IN BEVERAGE OPERATION**
- 12.1. Principles and practices of validation, monitoring, verification & review
 - 12.2. Validation vs. verification methodologies in beverage production operation
 - 12.3. Scheduling and conducting internal audits
 - 12.4. Principles and practices to verify the effectiveness of the Hazard Control Plan (HCP) in beverage operation

DAY 4 MODULES

- 13** **MODULE 13: RECORD-KEEPING AND DOCUMENTATION**
- 13.1. Essential documents for a Hazard Control Plan
 - 13.2. Effective management of records
 - 13.3. Legal and compliance aspects of documentation
 - 13.4. Using documentation for continuous improvement
- 14** **IMPLEMENTING AND MAINTAINING HAZARD CONTROL PLAN IN BEVERAGE OPERATION**
- 14.1. Implementation Strategies for HACCP in the beverage production operation
 - 14.2. Designing verification procedures to ensure HACCP plan effectiveness
 - 14.3. Conducting validation activities to confirm that control measures are scientifically sound
 - 14.4. Scheduling and conducting regular HACCP plan reviews and updates
 - 14.5. Continuous education and improvement to maintain an effective HACCP team
 - 14.6. Best practices for maintaining essential HACCP documentation
- 15** **SESSION CONCLUSION AND EVALUATION**
- 15.1. Elegant closure and participant reflections
 - 15.2. Commemorative group photograph
 - 15.3. Pre-Assessment briefing
 - 15.4. Comprehensive final assessment

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FIRST TIME IN THE GLOBAL HISTORY PURPOSEFULLY DESIGNED AND CUSTOMIZED PROGRAM LEVEL 3 AWARD IN RISK ASSESSMENT & HAZARD CONTROL PLAN DEVELOPMENT FOR BEVERAGE INDUSTRY

4 DAYS COMPETENCE DEVELOPMENT AND MANAGEMENT TRANSFORMATIONAL PROGRAM FOR THE JUICE AND BEVERAGE PRODUCTION ORGANIZATIONS

POST TRAINING ORGANIZATIONAL PERFORMANCE IMPACT

01 ENHANCED REGULATORY COMPLIANCE

Training can result in achieving nearly 100% compliance with both local and international food safety regulations, directly **REDUCING THE RISK OF LEGAL ACTIONS** and the potential for fines by **UP TO 50%**.

01

05

OPERATIONAL COST SAVINGS

Effective hazard control can lead to a **20% REDUCTION IN OPERATIONAL WASTE** and a **15% IMPROVEMENT IN RESOURCE UTILIZATION**, directly impacting the bottom line.

02 REDUCTION IN CONTAMINATION RISKS

Implementing HACCP plans can lead to a **60% REDUCTION** in biological, chemical, and physical contamination incidents, safeguarding beverage quality, safety, legality and integrity.

02

06

INCREASED MARKET COMPETITIVENESS

Beverage production operation with robust HACCP plans can see a **10% INCREASE IN MARKET COMPETITIVENESS**, attracting more customers and partners looking for high standards in food safety.

03 DECREASE IN PRODUCT RECALLS

Comprehensive Risk Assessment (HACCP) training can decrease the frequency of product recalls by up **TO 40%**, translating into significant cost savings and protecting the brand's reputation.

03

07

EMPLOYEE EFFICIENCY AND MORALE

Training enhances employee knowledge and engagement, leading to a **30% IMPROVEMENT IN EFFICIENCY** and morale as staff feel more competent and valued.

04 IMPROVED PRODUCT CONSISTENCY

Mastery of HACCP principles and Risk Assessment can enhance product consistency and quality, boosting customer **SATISFACTION LEVELS BY 25%** and potentially increasing repeat business.

04

08

FASTER RESPONSE TO FOOD SAFETY ISSUES

The ability to quickly identify and **MITIGATE FOOD SAFETY RISKS CAN IMPROVE BY 50%**, minimizing the impact of potential food safety incidents on operations.



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LEVEL 3 AWARD IN RISK ASSESSMENT & HAZARD CONTROL

PLAN DEVELOPMENT FOR BEVERAGE INDUSTRY



4 DAYS COMPETENCE DEVELOPMENT AND MANAGEMENT TRANSFORMATIONAL PROGRAM FOR THE JUICE AND BEVERAGE PRODUCTION ORGANIZATIONS

FURTHER PROGRESSION TO DEVELOP THE STAFF COMPETENCE TO CONTINUALLY IMPROVE THE FOOD SAFETY PERFORMANCE WITHIN THE DEVELOPMENT OF BEVERAGE INDUSTRY



Food Safety Management System "Lead Auditor"

5 DAYS

Competent and qualified Lead Auditors within the Development of Beverage Industry are the key drivers to lead the organization for operational excellence. This course is particularly designed to develop Lead Auditors so that they can take the leadership role in organizational performance improvement

Food Safety Management System "Internal Auditing" Program

3 DAYS

This program is to develop Internal Auditors on Food Safety Auditing Skill so that they can plan, execute, report an effective audit for continual improvement in every operation or function of the Development of Beverage Industry.

Food Safety Management System (FSMS) Lead Practitioner Program in Development of beverage industry

5 DAYS

ISO 22000 or FSSC 22000 or BRCGS Food Safety based comprehensive documentation and implementation program specifically designed for Development of beverage industry. The targeted audience is the "Multidisciplinary" Food Safety Team Members managing the elements of food safety system, applicable to their respective Development of beverage industry.

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4 DAYS COMPETENCE DEVELOPMENT AND MANAGEMENT TRANSFORMATIONAL PROGRAM FOR THE JUICE AND BEVERAGE PRODUCTION ORGANIZATIONS



FOR AN INSIGHTFUL EXPLORATION INTO THE NUANCES OF OUR POTABLE WATER PRODUCTION TRANSFORMATION PROGRAM, WE CORDIALLY INVITE YOU TO CONNECT WITH US. REACH OUT TO OUR BEMCON TEAM AT YOUR CONVENIENCE FOR A TAILORED DISCUSSION. WE ARE DEDICATED TO PROVIDING YOU WITH PERSONALIZED GUIDANCE, ENSURING YOU GRASP THE TRANSFORMATIVE IMPACT OF OUR PROGRAM ON YOUR LEADERSHIP JOURNEY.

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