



# CERTIFIED FOOD SAFETY CULTURE PLAN (FSCP) DEVELOPER

3 DAYS ORGANIZATIONAL WIDE FOOD SAFETY CULTURE TRANSFORMATIONAL TRAINING PROGRAM



This competence development session will give you an understanding of Food Safety Culture Governance and Frameworks, key aspects relating to assessing food safety culture maturity and an overview of good practice methodology to help you understand your obligations and Food Safety Certification requirements.



## FOOD SAFETY CULTURE PROGRAMS

HACCP  
Program

VACCP  
Program

TACCP  
Program

ORGANIZATIONAL  
RISK  
MANAGEMENT  
PROGRAM

MANAGEMENT  
SYSTEM

## PERQUISITES PROGRAMS

VISION رؤية  
2030  
المملكة العربية السعودية  
KINGDOM OF SAUDI ARABIA



المؤسسة العامة للتدريب التقني والمهني  
Technical and Vocational Training Corporation



SAUDI ARABIAN GOVT. APPROVED TRAINING CENTER



FOOD  
SAFETY  
CULTURE  
BEMCON

BEMCON  
INSTITUTE OF FOOD SAFETY

FOR FURTHER DETAIL COURSE FEE & REGISTRATION, PLEASE CONTACT AT [CUSTOMER.SERVICES.SAUDIA@BEMCON.CO.UK](mailto:CUSTOMER.SERVICES.SAUDIA@BEMCON.CO.UK)

## FOOD SAFETY CULTURE PROGRAMS



## ABOUT THE COURSE...

The Global Food Safety Initiative (GFSI), an industry-driven global collaboration dedicated to advancing food safety, believes that to be successful and sustainable, food safety must go beyond formal regulations. GFSI released version 2020 of the GFSI Benchmarking Requirements, including a new element: food safety culture. Since then, many global food safety certification schemes have upgraded their standards to include food safety culture as an element within their certification standard.

When employees, managers and leaders feel personally committed to food safety, they will **DO THE RIGHT THING EVEN WHEN NO NOBODY IS WATCHING, and WHEN IT IS NOT THE CHEAPEST OR FASTEST APPROACH.** A strong organizational culture can help create and sustain commitment. Over time, food safety practices become the normal way of doing things and a source of personal pride.



**3 DAYS**



**TOTAL HOURS 24**



**TEACHING HOURS 18**



**FOOD SAFETY SKILL REQUIRED**



**WRITTEN EXAM 1.5 HOURS**



### WHAT SKILLS CAN STUDENTS EXPECT TO LEARN?

Attendees of our classroom food safety culture training will learn how to build a multi-year foundation to effectively promote a positive culture.

The includes:

1. What does a "culture of food safety" really mean?
2. How employee retention affects your culture
3. The impact a positive culture has on an organization
4. Employee engagement: How to get your employees involved in your culture plan
5. The role of senior management
6. 5 Dimensions of a positive culture as described by the Global Food Safety Initiative (GFSI)
7. Culture in high performing organizations
8. Tiny habits that impact culture
9. Culture plan development
  - a. Establishing a team
  - b. Evaluating your current culture
  - c. Goal setting
  - d. Measuring progress
  - e. Maintaining and improving the plan
  - f. Adapting to your results
  - g. Exercises will be conducted throughout the class to assist attendees with their own personalized culture plan.

**Good leaders value Food Safety and set a positive example.**

Management commitment  
Responsibility and accountability  
Quality communication  
Resources and capability  
Reward and recognition  
Involved employees  
Food safety as a priority  
Leadership style

**Commit to food safety. Get involved and inspire others.**

Board members  
Executive leadership  
Supply chain partnership  
Workplace leaders  
Involved workers  
Contractors



Food safety leadership at all levels.



Demonstrating food safety leadership.



Drivers of food safety climate.

**Integrate food safety into business practice.**

Relative priorities  
Visible commitment  
Policy/practice alignment  
Workplace practice  
Shared perception



Involve others in food safety leadership.

**Build a food safety culture through engagement.**

Values and beliefs  
Risk perception  
Motivation  
Food safety knowledge  
Compliance  
Participation





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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, developing, 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.



## BUSINESS EXCELLENCE & MANAGEMENT CONSORTIUM

3/3 AlSalem Corner, Prince Majed Bin Abdulaziz St. Al Khobar, Kingdom of Saudi Arabia



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