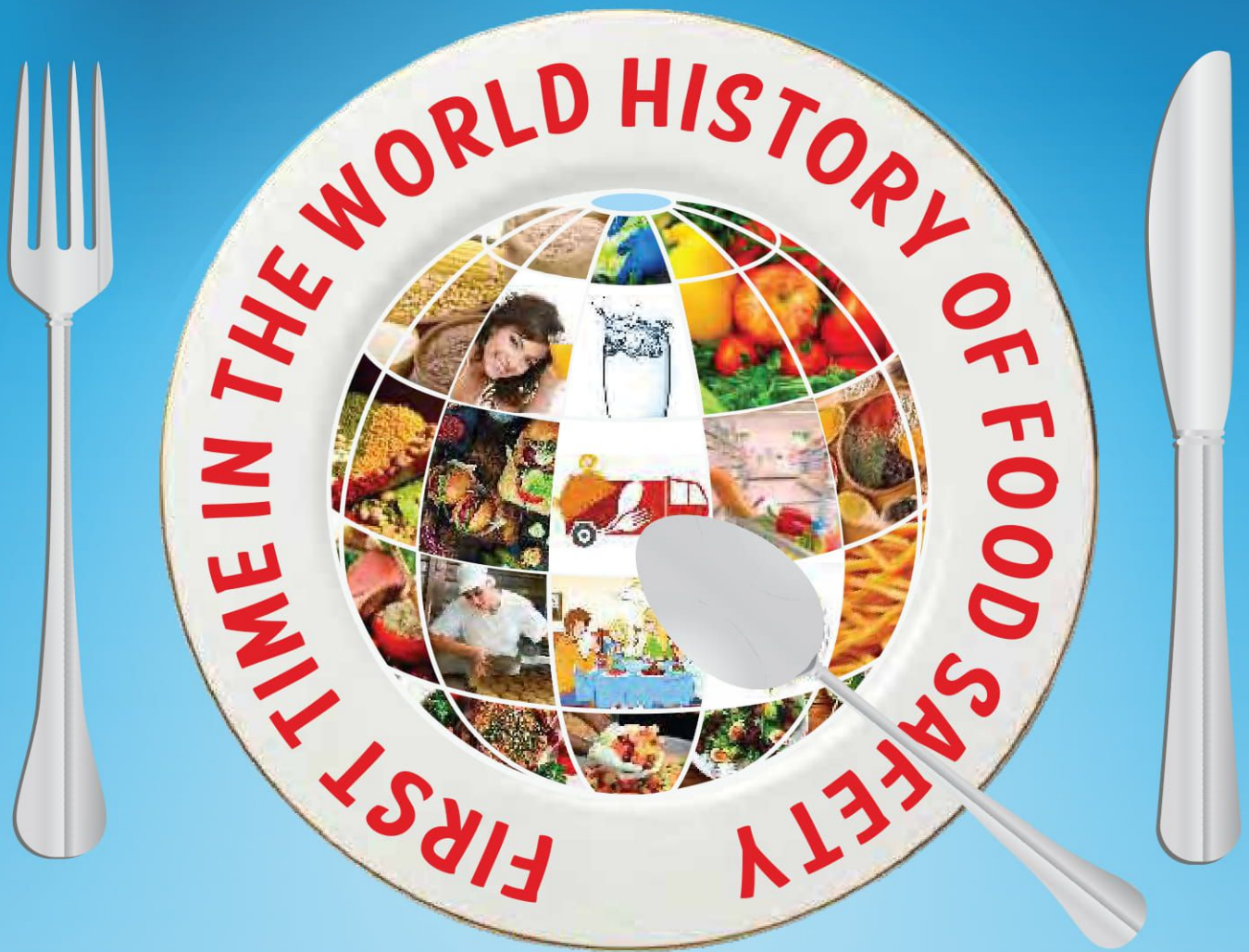


LEVEL 6 AWARD IN FOOD SAFETY MANAGEMENT



10

DAYS INTERNATIONAL DIPLOMA IN FOOD SAFETY MANAGEMENT

The international diploma in food safety management is the key subject qualification for the working food professionals having hands on expertise in food safety management system and standard. This qualification is designed to counter current food market challenges through competence enhancement and skill development. The course curriculum, modules and course programs are designed by the team of leading and working professionals from industry, academia and food regulators under the headship of **Mr. YASER NAZIR**, a world renowned expert in food safety management and also known as **MANAGEMENT GURU**

VISION رؤية
2030
المملكة العربية السعودية
KINGDOM OF SAUDI ARABIA

المؤسسة العامة للتدريب التقني والمهني
Technical and Vocational Training Corporation
GOVT. APPROVED TRAINING CENTER

CREATIVE
CONSULTANTS
TRAINING CENTER



BEMCON
INSTITUTE OF FOOD SAFETY

FOR FURTHER DETAIL, INHOUSE HOUSE SESSION'S BOOKING, MULTIPLE REGISTRATION DISCOUNTS, BESPOKE COURSES, PERSONALIZED & TAILORED MADE SESSION AS PER YOUR PRODUCTS, PROCESS, PEOPLE AND ORGANIZATIONAL NATURE, PLEASE FEEL FREE TO CONTACT ANY OF OUR STAFF (BEMCONIANS) LISTED ON THE NEXT PAGE

LEVEL 6 AWARD IN FOOD SAFETY MANAGEMENT

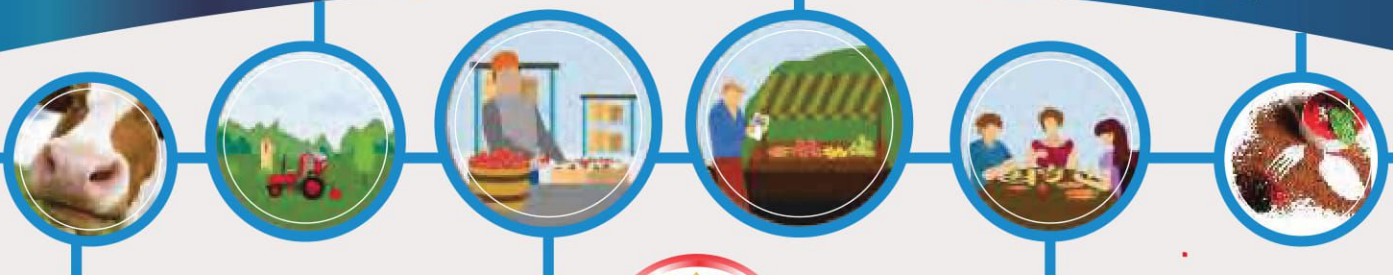
COURSE DESCRIPTION

This International Diploma is the qualification for aspiring food safety professionals, building directly upon the foundation of knowledge provided by the Level 3 or 4 Award in Food Safety Management and Level 3 or 4 Award in HACCP Management. The Diploma is designed to provide candidates with the expertise required to excel in food safety career to lead any segment of food supply chain as a Food Safety "MASTER PRACTITIONER" or "LEAD IMPLEMENTER". The International Diploma is the flagship BEMCON qualification and is the first vocational qualification developed specifically for working food professionals. The course curriculum, modules and course programme are designed by the team of leading and working professionals from industry, academia and food regulators under the headship of MR. YASER NAZIR, a world renowned expert in food safety management and also known as GURU OF FOOD SAFETY.

WHY TO ATTEND THIS COURSE:

1. Rather than be guided by an existing traditional framework, this International Diploma takes current food safety challenges into account and latest risk management approach to modulate the course engineering and training methodology.
2. The key difference from other traditional qualifications is in its "Applicability Concept" and "Practical Approach" discussion in training modules rather than "Theory Oriented" lecturing.
3. The effective implementation and continual improvement of food safety practices is the key driver in whole course agenda, which is normally missing in all existing qualification.
4. This qualification is also based on global food safety best practice and international standards, such as ISO 22000, FSSC 22000, BRC Global Standard for Food Safety, Codex HACCP, National, Regional and International Food Safety Codes of Practice, with special reference to the model proposed in the UK, EU and USA Food Regulators on Food Safety. Other than above, the global food Safety regulations and statutory requirements and cultural factors form part of the study programme where relevant and appropriate.
5. The course design is more focused on how to practice effectively the food safety, not only for customer or regulatory compliance but to incorporate the food safety into core business processes for corporate governance.
6. After this qualification, the Management of Quality Assurance function will be confident and competent enough to lead the organization towards food safety excellence and sustainability.

FROM FARM TO PLATE MAKE FOOD SAFE



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COURSE MODULE

The International Diploma in Food Safety is divided into 10 days course schema. All units are mandatory and there are no optional units. Candidates must take all units at the same time with written exam on the last day of the course.

DAY NO. 1

1. Introduction to Food Safety and Contamination
2. Types, Sources and Control of Contaminants
3. Farm and Industry Scale Food Toxicology Management
4. Food Microbiology and Food Born Illness (FBIs)
5. FBIs Allegation and Investigation Management

DAY NO. 2

1. Food Preservation and Food Additives Safety Standards
2. Food Enzymology and Food Biotechnology for Food Safety
3. GMO, Irradiated and Novel Food Safety Management
4. Food Allergen Management
5. Food Packaging and Food Contact Surfaces Standards
6. Food Safety Laws - Local, Regional and International Framework

DAY NO. 3

1. Food Plant Kitchen Design, Layout, Installation and Sanitation Engineering
2. Personal Hygiene and Worker Health Management
3. Staff Facilities and Amenities Management
4. Cleaning and Sanitation Management
5. Food Industrial Waste Management
6. Industry Scale Integrated Pest Management

DAY NO. 4

1. Food Packaging and Labelling for Food Safety
2. Warehousing and Transportation Management for Food Safety
3. Total Sanitary Maintenance for Food Safety
4. Food Traceability, Identification and Recall Management
5. Food Safety at Research and Development
6. Food Defense, Bioterrorism and Biosecurity
7. Plant Security and Invigilation

DAY NO. 5

1. Food Testing Techniques and Technologies
2. Advance and Rapid Food Testing and Verification Science
3. Monitoring and Measuring Resource Management
4. Supplier Quality Assurance
5. Contracting and Outsourcing Management in Food Safety
6. Raw Material Safety and Inputs Risks Management

DAY NO. 6

1. Food Safety 360° Communication Management
2. Customer Complaint Management
3. Management of Incidents, Product Withdrawal and Product Recall
4. Food Safety Functional Breakdown and Departmentalization
5. Organizational Behaviors and Food Safety Culture Development
6. Management Commitment towards Food Safety
7. Food Safety Training, Development and Competence Management
8. Organizational Food Safety Knowledge Management

DAY NO. 7

1. Food Safety Risk Assessment Strategies and Methodologies
2. Process based Food Safety Risk Management
3. Conventional 12 Steps HACCP to Advance Risk based Food Safety Management
4. The Perquisites Program in Food Safety Management System
5. HACCP Study and HACCP Implementation Strategies
6. Control of Nonconformin Product, Correction and Corrective Action

DAY NO. 8

1. The World of Food Safety Management Systems and Standards (FSMSS)
2. Critical Review & Comparison of Global Food Safety Systems & Standards (FSMSS)
3. Total Food Safety Management System (TFSMS)
4. Food Safety Management System Documentation Designs, Style and Types
5. Food Safety Management System Planning, Designing and Documentation
6. Food Safety Management System Implementation and Establishment

DAY NO. 9

1. Food Safety Validation and Verification
2. Food Safety Inspection and Auditing as per ISO 19011
3. Measuring and Reviewing Food Safety Performance
4. Analyses of Data and Improvement
5. Food Safety Threats : Human, Cultural, Social and Commercial
6. Food Safety - Current State of Affairs, Harmonization Updates and Future Trends

DAY NO. 10

1. The Role and Responsibilities of QA Managers in Current Food Safety Challenges
2. Industry Specific and Process Lead QA Managers
3. Food Safety in Modern Day Business World
4. A Way Forward for a Successful QA Manager for Organizational Excellence
5. Food Safety Management for Corporate Excellence and Sustainability

LEVEL 6 AWARD IN FOOD SAFETY MANAGEMENT

COURSE DETAIL AND FACTS

- 1. COURSE DURATION:** ▪ 10 Days (2 Weeks Program)
- 2. COURSE DAYS:**
 - Monday to Friday (Americas and Europe)
 - Sunday to Thursday (Middle East and North Africa)
 - Monday to Friday (Asia)
- 3. COURSE TIMINGS:**
 - Start Time: 0900
 - First Tea Break: 1030 - 1045 Hours
 - Lunch Break: 1230 - 1330 Hours
 - Second Tea Break: 1530 - 1545 Hours
 - End Time: 1730 Hours
- 4. TARGET AUDIENCE:**
 - Plant Manager, Factory Manager and Manager Operations
 - Quality Control and Quality Assurance Managers
 - Food Safety Team Members and Team Leader
 - Food Safety & Regulatory Managers and Supervisors
 - Managers of Purchase, Warehousing, Production, Maintenance and Plant
 - Culinary Directors and Food and Beverages Managers
 - Executive Chef and Executive Sous Chefs
 - Restaurant Managers and Area Coaches
 - Public Health Professional, Enforcement Officers, Inspectors, Regulators
 - Teaching Faculty and Academia
 - Food Safety Auditors, Consultant and Trainers
 - Technical Managers from Pest Control Companies,
 - Cleaning Chemical and Solution Providers
 - Food Plant / Kitchen Equipment and Process
 - Technologies Suppliers
 - Technical Managers from Private and Public Sector
 - Food Testing and Calibration Laboratories
- 5. ENTRY REQUIREMENTS:**
 - Minimum Level 3 Award in Food Safety or Level 3 Award in HACCP
 - Preferably Level 4 Award in Food Safety Management or Level 4 Award in HACCP Management
- 6. COURSE LANGUAGE:** ▪ English Only
- 7. COURSE FEE:**
 - USD\$ 3,000/- per candidate
- 8. FEE COVERAGE:**
 - Course Registration, Course Certification, Delegate Manual, Notes, Lunch & Teas
- 9. ASSESSMENT:**
 - Part one is a 100 multiple-choice questions with 100 marks
 - Part two is a written examination where learners choose 5 from 8 questions, with 100 marks
- 10. TIME ALLOWED:**
 - Part Nr. 01 = 1.5 Hours
 - Part Nr. 02 = 2.5 Hours
- 11. PASS MARKS:**
 - 120 out of 200 (60 %)
 - Minimum 40% in each part
- 12. SUGGESTED PROGRESSION:**
 - ISO 22000 / FSSC 22000 / BRC Food Safety Management System 3 Days Documentation and Implementation
 - ISO 22000 / FSSC 22000 / BRC Food Safety Management System 5 Days Lead Practitioner and Master Implementer Course
 - ISO 22000 / FSSC 22000 / BRC Food Safety Management System 3 Days Internal Auditor
 - ISO 22000 / FSSC 22000 / BRC Food Safety Management System 5 Days Lead Auditor

**JANUARY
DAMMAM
03-14, 2021**

**JANUARY
RIYADH
17-28, 2021**

**FEBRUARY
JEDDAH
07-18, 2021**

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

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