

WORLD FIRST EVER TRAINING PROGRAM

IFS FOOD : VERSION 7 : OCTOBER 2020



STANDARD FOR ASSESSING PRODUCT AND PROCESS
COMPLIANCE IN RELATION TO FOOD SAFETY & QUALITY

**4 HOURS ONLINE 100% FREE OF COST
TRAINING & CERTIFICATION PROGRAM**

BEMCON



**VIRTUAL INSTRUCTOR-LED
LIVE TRAINING PROGRAMS**

In 2003, the German retail federation HDE and its French counterpart FCD, drew up a common food safety and quality standard to enable the assessment of food suppliers. The assessment provided a uniform approach towards food suppliers. This was the first variant of the IFS Food Standard, designated to certify suppliers producing private label food products for retail.

The IFS Food Standard is recognized internationally by the Global Food Safety Initiative (GFSI). It is built upon general aspects of a food safety and quality management system. However, the main emphasis is to instill confidence in the products and processes, meaning that safety, quality, legality and compliance with specified customer requirements are ensured via an on-site evaluation and documentation review and inspection.

LAST DATE OF REGISTRATION : OCTOBER 29, 2020
SESSION DATE : OCTOBER 31, 2020
TIME DATE : 1200 HOURS (GMT)

رؤية
2030
المملكة العربية السعودية
KINGDOM OF SAUDI ARABIA

SAUDI ARABIAN



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Technical and Vocational Training Corporation



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INSTITUTE OF FOOD SAFETY

**FOR INHOUSE SESSIONS BOOKING AS PER YOUR SUITABILITY, AVAILABILITY, MULTIPLE REGISTRATION
DISCOUNT & FOR FURTHER DETAIL, PLEASE FEEL TO CONTACT MADDY@BEMCON.CO.UK**



IFS

Food

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COURSE MODULES & CONTENTS:

- 0 History of the International Featured Standards
- 1 IFS Objectives, mission and vision
- 2 Coverage of the IFS Food Standard
- 3 Content of the IFS Food Standard
- 4 Review of the IFS Food Standard
- 5 The IFS Food Certification process
- 6 Before the IFS Food Assessment
- 7 IFS Food Assessment realization
- 8 Post IFS Food Assessment actions
- 9 IFS Integrity Program
- 10 IFS FOOD ASSESSMENT REQUIREMENTS

FOR FURTHER SESSION BOOKING FOR YOUR
ORGANIZATION, PLEASE FEEL FREE TO CONTACT US

VIRTUAL INSTRUCTOR
LED TRAINING (VILT)



OPTION AVAILABLE



IN-CLASS INSTRUCTOR
LED TRAINING (ICILT)



OPTION AVAILABLE

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LIVE TRAINING PROGRAMS

MUHAMMAD ABDULBASIT



REGIONAL LEADING FOOD SAFETY, HEALTH, SAFETY, INDUSTRIAL SECURITY,
AND RISK MANAGEMENT CONSULTANT AND MASTER TRAINER

Mr. Abdulbasit is working as Director of Operations for Business Excellence and Management Consortium MENA region. He has ten years of experience in Quality Assurance, Occupational Health & Safety, Social & Regulatory Compliance, Food Safety and Corporate Governance.

He has educational qualification in Food Science & Technology and Occupational Health & Safety. He is an experienced consultant and auditor, qualified to deliver training of ISO 22000, ISO 18001, ISO 9001, BRC, Food Safety, HACCP, Fire Safety, CPR AED, First Aid for Adults/Work and Train the Trainer. He is an approved auditor for Food Safety and Quality Management systems of Starbucks and YUM (Pizza Hut, Taco Bell, KFC).

Before joining BEMCON, he was associated with multinational company providing consultancy, training and auditing services in field of Occupational Health & Safety and Public Health & Safety. During this time, he was responsible for providing services in the Kingdom of Saudi Arabia. Prior to this, he worked in hospitality/catering company in King Abdullah University of Science and Technology (KAUST) allowing him to familiarize with Quality, Food Safety and Health Safety requirements of Saudi Aramco and KAUST.

Formerly, he served Unilever for development of Third Party Manufacturers and Suppliers. He was approved auditor of Unilever Suppliers, Distributors and warehouses and was a major support in developing suppliers.

Mr. Abdulbasit is skilled, dynamic and seasoned consultant, who successfully guided 500 plus companies of hospitality, catering, manufacturing, printing and packaging for development and implementation of management systems and standards. Internationally registered and approved tutor for Quality, Food Safety, HACCP, Health and Safety, Train the trainer, Fire Safety, First Aid, he has developed and delivered more than 100 training programs & trained more than 5000 people from floor level staff to corporate executives.

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

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