



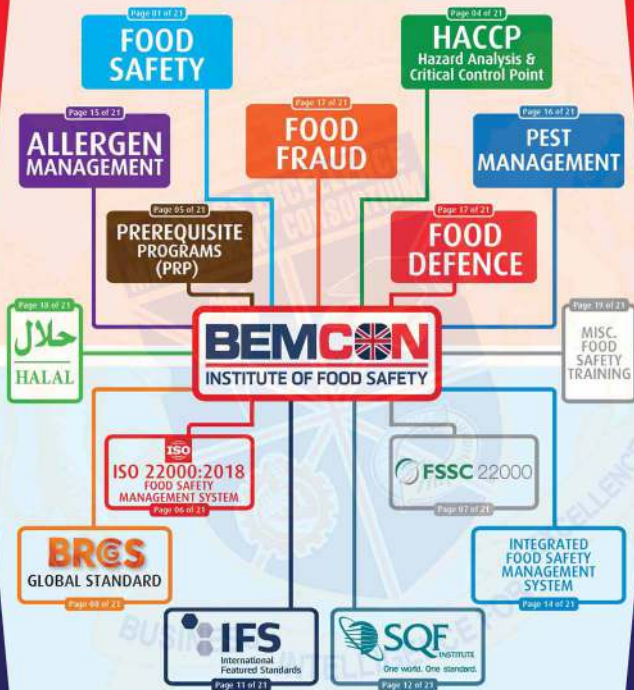
FOOD SAFETY TRAINING SERVICES PORTFOLIO

VISION **2030**
Sustainable Economic Development
Leadership of Saudi Arabia
SAUDI ARABIAN GOVT. APPROVED TRAINING CENTER



BEMCON
INSTITUTE OF FOOD SAFETY

FOOD SAFETY SUBJECT QUALIFICATION



FOOD SAFETY MANAGEMENT SYSTEMS & STANDARDS QUALIFICATION

PERSONAL EXCELLENCE = FOOD SAFETY



FSMS = FOOD SAFETY MANAGEMENT SYSTEM
which can be anyone from the below list:

1. ISO 22000:2018 Food Safety Management System
2. FSSC 22000 VS Food Safety Management System
3. BRCGS Food Safety Issue 8
4. IFS Food Issue 6.1
5. SQF Food Codes Edition 8.1
6. Any other GFSI Approved FSMS Scheme

FOOD SAFETY

LEVEL 1

NEW FOOD HANDLER

0.5 DAY

4 HOURS

10 MCQs

LEVEL 2

ALL FOOD HANDLER

1 DAY

8 HOURS

30 MCQs

LEVEL 3

SUPERVISORS

3 DAYS

24 HOURS

60 MCQs

LEVEL 4

MANAGERS

5 DAYS

40 HOURS

20 MCQs + Written Exm

SECTOR SPECIFIC QUALIFICATIONS

1. ANIMAL FARMING
2. AQUACULTURE
3. AGRICULTURE FARMING
4. ANIMAL & POULTRY FEED
5. SLAUGHTERHOUSE
6. GRAIN MILLING OPERATION
7. STORAGE & TRANSPORT
8. MEAT & MEAT PROCESSING
9. SEAFOOD PROCESSING
10. DAIRY PROCESSING
11. FAT, OILS & SPREADS PROCESSING
12. BEVERAGES & JUICES OPERATION
13. BAKERY OPERATION
14. FRUITS & VEGETABLE PROCESSING
15. JAM, JELLIES & MARMALADES
16. CHOCOLATE & SUGAR CONFECTIONARY
17. RESTAURANT & RETAIL OPERATION
18. CATERING OPERATION
19. OFFSHORE & SEA OPERATION
20. CANNING & DEHYDRATION OPERATION

No.	TRAINING TITLE	ACCREDITATION & REGISTRATION	DURATION	TARGET AUDIENCE	CANDIDATES
1.	LEVEL 1 AWARD IN FOOD SAFETY	BEMCON UNITED KINGDOM	Half Day	New Food handlers and New Staff	10-20
2.	LEVEL 2 AWARD IN FOOD SAFETY	BEMCON UNITED KINGDOM	1 Day	Existing Staff and Yearly refresher Session	10-20
3.	LEVEL 3 AWARD IN FOOD SAFETY	BEMCON UNITED KINGDOM	3 Days	Supervisor and Line Managers	10-20
4.	LEVEL 4 AWARD IN FOOD SAFETY	BEMCON UNITED KINGDOM	5 Days	Managers and Leadership Team	10-20

HACCP STUDY, HACCP PLAN DEVELOPMENT & IMPLEMENTATION



HACCP STUDY, HACCP PLAN DEVELOPMENT & IMPLEMENTATION SECTOR SPECIFIC QUALIFICATIONS

- | | | | |
|--------------------------|----------------------------|------------------------------------|-------------------------------------|
| 1. ANIMAL FARMING | 6. GRAIN MILLING OPERATION | 11. FAT, OILS & SPREADS PROCESSING | 16. CHOCOLATE & SUGAR CONFECTIONARY |
| 2. AQUACULTURE | 7. STORAGE & TRANSPORT | 12. BEVERAGES & JUICES OPERATION | 17. RESTAURANT & RETAIL OPERATION |
| 3. AGRICULTURE FARMING | 8. MEAT & MEAT PROCESSING | 13. BAKERY OPERATION | 18. CATERING OPERATION |
| 4. ANIMAL & POULTRY FEED | 9. SEAFOOD PROCESSING | 14. FRUITS & VEGETABLE PROCESSING | 19. OFFSHORE & SEA OPERATION |
| 5. SLAUGHTERHOUSE | 10. DAIRY PROCESSING | 15. JAM, JELLIES & MARMALADES | 20. CANNING & DEHYDRATION OPERATION |

No.	TRAINING TITLE	ACCREDITATION & REGISTRATION	DURATION	TARGET AUDIENCE	CANDIDATES
1.	LEVEL 1 AWARD IN HACCP	BEMCON UNITED KINGDOM	Half Day	New Food handlers and New Staff	10-20
2.	LEVEL 2 AWARD IN HACCP	BEMCON UNITED KINGDOM	1 Day	Existing Staff and Yearly refresher Session	10-20
3.	LEVEL 3 AWARD IN HACCP	BEMCON UNITED KINGDOM	3 Days	Supervisor and Line Managers	10-20
4.	LEVEL 4 AWARD IN HACCP	BEMCON UNITED KINGDOM	5 Days	Managers and Leadership Team	10-20

ISO 22002: PART 1

PREREQUISITE PROGRAMMES
FOOD MANUFACTURING

**3 DYAS
IMPLEMENTATION**

ISO 22002: PART 2

PREREQUISITE PROGRAMMES
CATERING

**3 DYAS
IMPLEMENTATION**

ISO 22002: PART 3

PREREQUISITE PROGRAMMES
FARMING

**3 DYAS
IMPLEMENTATION**

ISO 22002: PART 4

PREREQUISITE PROGRAMMES
FOOD PACKAGING MANUFACTURING

**3 DYAS
IMPLEMENTATION**

ISO 22002: PART 5

PREREQUISITE PROGRAMMES
TRANSPORT & STORAGE

**3 DYAS
IMPLEMENTATION**

ISO 22002: PART 6

PREREQUISITE PROGRAMMES
FEED & ANIMAL FOOD PRODUCTION

**3 DYAS
IMPLEMENTATION**

No.	TRAINING TITLE	ACCREDITATION & REGISTRATION	DURATION	TARGET AUDIENCE	CANDIDATES
1.	ISO/TS 22002-1 PREREQUISITE PROGRAMMES ON FOOD SAFETY PART 1: FOOD MANUFACTURING	BEMCON UNITED KINGDOM	3 Days	Supervisor, Line Managers & Food Safety Team	10-20
2.	ISO/TS 22002-2 PREREQUISITE PROGRAMMES ON FOOD SAFETY PART 2: CATERING	BEMCON UNITED KINGDOM	3 Days	Supervisor, Line Managers & Food Safety Team	10-20
3.	ISO/TS 22002-3 PREREQUISITE PROGRAMMES ON FOOD SAFETY PART 3: FARMING	BEMCON UNITED KINGDOM	3 Days	Supervisor, Line Managers & Food Safety Team	10-20
4.	ISO/TS 22002-4 PREREQUISITE PROGRAMMES ON FOOD SAFETY PART 4: FOOD PACKAGING MANUFACTURING	BEMCON UNITED KINGDOM	3 Days	Supervisor, Line Managers & Food Safety Team	10-20
5.	ISO/TS 22002-5 PREREQUISITE PROGRAMMES ON FOOD SAFETY PART 5: TRANSPORT AND STORAGE	BEMCON UNITED KINGDOM	3 Days	Supervisor, Line Managers & Food Safety Team	10-20
6.	ISO/TS 22002-6 PREREQUISITE PROGRAMMES ON FOOD SAFETY PART 6: FEED & ANIMAL FOOD PRODUCTION	BEMCON UNITED KINGDOM	3 Days	Supervisor, Line Managers & Food Safety Team	10-20

FOUNDATION (AWARENESS) LEVEL PROGRAM

2
DAYS

ISO 22000 Foundation training enables you to learn the basic elements to implement and manage a Food Safety Management System (FSMS) as specified in ISO 22000. During this training course, you will be able to understand the different modules of a FSMS, including FSMS policy, procedures, performance measurements, management commitment, internal audit, management review and continual improvement.

LEAD IMPLEMENTATION (MASTER PRACTITIONER) LEVEL PROGRAM

5
DAYS

The ISO 22000 Lead Implementer training enables you to develop the necessary expertise to support an organization in establishing, implementing, managing and maintaining a Food Safety Management System (FSMS) based on ISO 22000. During this training course, you will also gain a thorough understanding of the best practices of Food Safety Management Systems and be able to apply them in an organization's food supply chain in order to effectively control food hazards and ensure quality and safety.

INTERNAL AUDIT TRAINING PROGRAM

3
DAYS

The focus of our ISO 22000:2018 Internal Auditor Training Course is on assisting and verifying the competencies & capabilities of the Learner to be able to effectively audit a process, activity or department / function of an FSMS based on ISO 22000:2018 requirements with specific emphasis of 1st Party auditing (Internal Audit).

During the delivery, the Learner will complete a Consultant facilitated audit of a process within an FSMS, covering the full audit life cycle as defined by ISO 19011 in the Learner will have to demonstrate and be assessed on the effective application of audit tools and techniques, auditor skills and behaviours.

LEAD AUDITOR TRAINING PROGRAM

5
DAYS

ISO 22000 Lead Auditor training enables you to develop the necessary expertise to perform a Food Safety Management System (FSMS) audit by applying widely recognized audit principles, procedures and techniques. During this training course, you will acquire the knowledge and skills to plan and carry out internal and external audits in compliance with ISO 19011 and ISO/IEC 17021-1 certification process.

No.	TRAINING TITLE	ACCREDITATION & REGISTRATION	DURATION	TARGET AUDIENCE	CANDIDATES
1.	FOUNDATION (AWARENESS) LEVEL PROGRAM	IRCA & CQI United Kingdom or BEMCON	2 Days	General Staff	10-20
2.	LEAD DOCUMENTATION AND LEAD IMPLEMENTATION LEVEL PROGRAM	BEMCON UNITED KINGDOM	5 Days	Food Safety Team Members	10-20
3.	INTERNAL AUDIT PROGRAM	IRCA & CQI United Kingdom or BEMCON	3 Days	Food Safety Team Members & Internal Auditors	10-20
4.	LEAD AUDITOR PROGRAM	IRCA & CQI United Kingdom or BEMCON	5 Days	Food Safety Team Members & Internal Auditors	10-20

2

DAYS

UNDERSTANDING FSSC 22000

This course is designed for the participant to identify, understand and interpret the requirements of the standards that integrate the FSSC 22000 Food Safety Certification scheme in its version 5, ISO 22000:2018, ISO / TS 22002-1, ISO / TS 22002-4 and the additional requirements FSSC 22000, providing you with an overview of this scheme that allows you to carry out its proper implementation and documentation within a safety management system.

5

DAYS

IMPLEMENTING FSSC 22000

The FSSC 22000 Lead Implementer training enables you to develop the necessary expertise to support an organization in establishing, implementing, managing and maintaining a Food Safety Management System (FSMS) based on FSSC 22000, sector specific PRPs and additional requirements from FSSC 22000. During this training course, you will also gain a thorough understanding of the best practices of Food Safety Management Systems and be able to apply them in an organization's food supply chain in order to effectively control food hazards and ensure quality and safety.

3

DAYS

INTERNAL AUDIT TRAINING PROGRAM

This course is designed for the participant to serve as an internal auditor of the FSSC 22000 scheme, evaluating the correct implementation of the requirements that make up this certification scheme, ISO 22000:2018, ISO / TS 22002-1:2009, ISO / TS 22002-4:2013 and additional requirements FSSC 22000; likewise, the participant will understand the requirements for the performance of an internal audit, identifying the principles of audit, the management of an audit program, the preparation and conduct of an audit event, with based on ISO 19011:2018. It will provide the participant with an understanding of the FSSC 22000 version 5 scheme and develop skills so that they can implement an audit program and execute internal audits focused on the continuous improvement of their food safety management system.

5

DAYS

LEAD AUDITOR TRAINING PROGRAM

This course is designed for the participant to perform adequately as the lead auditor of the FSSC 22000 scheme, planning and analyzing audit processes based on the requirements and guidelines of ISO 19011:2018, ISO / IEC 17021:2015, ISO / TS 22003:2013 and additional requirements FSSC 22000. It will strengthen the knowledge of the requirements related to the performance of an audit, which include: the principles of audit, the management of an audit program, the preparation and conduct of an audit event, but from the lead auditor approach.

No.	TRAINING TITLE	ACCREDITATION & REGISTRATION	DURATION	TARGET AUDIENCE	CANDIDATES
1.	UNDERSTANDING FSSC 22000	FSSC22K or BEMCON UNITED KINGDOM	2 Days	General Staff	10-20
2.	IMPLEMENTING FSSC 22000	FSSC22K or BEMCON UNITED KINGDOM	5 Days	Food Safety Team Members	10-20
3.	INTERNAL AUDIT PROGRAM	FSSC22K or BEMCON UNITED KINGDOM	3 Days	Food Safety Team Members & Internal Auditors	10-20
4.	LEAD AUDITOR PROGRAM	FSSC22K or BEMCON UNITED KINGDOM	5 Days	Food Safety Team Members & Internal Auditors	10-20

GLOBAL STANDARD
FOR FOOD SAFETY

ISSUE
8

ISSUE
4

GLOBAL STANDARD FOR
CONSUMER PRODUCTS

GLOBAL STANDARD FOR
PACKAGING MATERIALS

ISSUE
6

ISSUE
2

GLOBAL STANDARD FOR
AGENTS AND BROKERS

GLOBAL STANDARD
FOR ETHICAL TRADE &
RESPONSIBLE SOURCING (ETRS)

ISSUE
1

ISSUE
1

GLOBAL STANDARD
FOR RETAIL

GLOBAL STANDARD FOR
STORAGE AND DISTRIBUTION

ISSUE
1

ISSUE
3

GLOBAL STANDARD
FOR THE GLUTEN-FREE
CERTIFICATION PROGRAM

BRC@S

GLOBAL STANDARD

GLOBAL STANDARD FOR FOOD SAFETY ISSUE 8

No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
1.	LEAD AUDITOR	5 Days	Food Safety Team Members & Internal Auditors	10-20
2.	AUDITOR TRAINING	5 Days	Food Safety Team Members & Internal Auditors	10-20
3.	SITES TRAINING	3 Days	Food Safety Team Members & Internal Auditors	10-20

GLOBAL STANDARD FOR PACKAGING MATERIALS ISSUE 6

No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
1.	AUDITOR TRAINING	5 Days	Food Safety Team Members & Internal Auditors	10-20
2.	SITES TRAINING	3 Days	Food Safety Team Members & Internal Auditors	10-20

GLOBAL STANDARD FOR ETHICAL TRADE & RESPONSIBLE SOURCING (ETRS) ISSUE 1

No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
1.	RISK ASSESSMENT AUDITOR TRAINING 13	3 Days	Food Safety Team Members & Internal Auditors	10-20
2.	AUDITOR TRAINING	3 Days	Food Safety Team Members & Internal Auditors	10-20
3.	SITES TRAINING	2 Days	Food Safety Team Members & Internal Auditors	10-20

GLOBAL STANDARD FOR STORAGE AND DISTRIBUTION ISSUE 3

No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
1.	AUDITOR TRAINING	3 Days	Food Safety Team Members & Internal Auditors	10-20
2.	UNDERSTANDING THE REQUIREMENTS	2 Days	Food Safety Team Members & Internal Auditors	10-20
3.	UNDERSTANDING THE REQUIREMENTS WITH PROTOCOL AND REPORT WRITING PRE-READING MODULE	2 Days	Food Safety Team Members & Internal Auditors	10-20

GLOBAL STANDARD FOR CONSUMER PRODUCTS ISSUE 4

No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
1.	LEAD AUDITOR	5 Days	Food Safety Team Members & Internal Auditors	10-20
2.	AUDITOR TRAINING	3 Days	Food Safety Team Members & Internal Auditors	10-20
3.	UNDERSTANDING THE REQUIREMENTS	2 Days	Food Safety Team Members & Internal Auditors	10-20

GLOBAL STANDARD FOR AGENTS AND BROKERS ISSUE 2

No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
1.	UNDERSTANDING THE REQUIREMENTS FOR AUDITORS	1 Day	Food Safety Team Members & Internal Auditors	10-20
2.	UNDERSTANDING THE REQUIREMENTS FOR COMPANIES	1 Day	Food Safety Team Members & Internal Auditors	10-20

GLOBAL STANDARD FOR RETAIL ISSUE 1

No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
1.	AUDITOR TRAINING	2 Days	Food Safety Team Members & Internal Auditors	10-20
2.	UNDERSTANDING THE REQUIREMENTS	2 Days	Food Safety Team Members & Internal Auditors	10-20

GLOBAL STANDARD FOR THE GLUTEN-FREE CERTIFICATION PROGRAM ISSUE 3

No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
1.	Auditor Training	3 Days	Food Safety Team Members & Internal Auditors	10-20
2.	INDUSTRY TRAINING	3 Days	Food Safety Team Members & Internal Auditors	10-20

PRODUCT SAFETY MANAGEMENT COURSES

No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
4.	INTERNAL AUDITOR	2 Days	Food Safety Team Members & Internal Auditors	10-20
5.	ROOT CAUSE ANALYSIS	1 Day	Food Safety Team Members & Internal Auditors	10-20
6.	RISK ASSESSMENT	1 Day	Food Safety Team Members & Internal Auditors	10-20
7.	VALIDATION AND VERIFICATION	1 Day	Food Safety Team Members & Internal Auditors	10-20
8.	VULNERABILITY ASSESSMENT FOR FOOD FRAUD	1 Day	Food Safety Team Members & Internal Auditors	10-20
9.	ENVIRONMENTAL MONITORING	1 Day	Food Safety Team Members & Internal Auditors	10-20



IFS HPC

VERSION 2
APRIL 2016



IFS Food

Version 6.1
November 2017



IFS Logistics

Version 2.2
December 2017



IFS Global Markets HPC

VERSION 1
MARCH 2018



IFS Global Markets Food

VERSION 2
JANUARY 2017



IFS Global Markets Logistics

VERSION 1 JUNE 2016



IFS Wholesale Cash & Carry

VERSION 2
MAY 2016



IFS Broker

VERSION 3
JUNE 2019



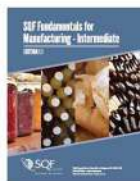
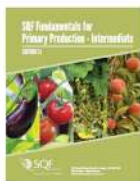
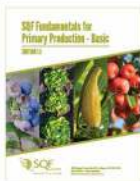
IFS PACsecure

Version 1.1
December 2017

IFS COURSES

No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
1.	IFS HPC DOCUMENTATION & IMPLEMENTATION TRAINING PROGRAM	4 Days	Food Safety Team Members & Internal Auditors	10-20
2.	IFS GLOBAL MARKETS HPC DOCUMENTATION & IMPLEMENTATION TRAINING PROGRAM	2 Days	Food Safety Team Members & Internal Auditors	10-20
3.	IFS Food DOCUMENTATION & IMPLEMENTATION TRAINING PROGRAM	4 Days	Food Safety Team Members & Internal Auditors	10-20
4.	IFS GLOBAL MARKETS FOOD DOCUMENTATION & IMPLEMENTATION TRAINING PROGRAM	2 Days	Food Safety Team Members & Internal Auditors	10-20
5.	IFS LOGISTICS DOCUMENTATION & IMPLEMENTATION TRAINING PROGRAM	4 Days	Food Safety Team Members & Internal Auditors	10-20
6.	IFS GLOBAL MARKETS LOGISTICS DOCUMENTATION & IMPLEMENTATION TRAINING PROGRAM	2 Days	Food Safety Team Members & Internal Auditors	10-20
7.	IFS WHOLESALE / CASH & CARRY DOCUMENTATION & IMPLEMENTATION TRAINING PROGRAM	4 Days	Food Safety Team Members & Internal Auditors	10-20
8.	IFS BROKER DOCUMENTATION & IMPLEMENTATION TRAINING PROGRAM	4 Days	Food Safety Team Members & Internal Auditors	10-20
9.	IFS PACsecure DOCUMENTATION & IMPLEMENTATION TRAINING PROGRAM	4 Days	Food Safety Team Members & Internal Auditors	10-20

SQF FUNDAMENTALS



SQF FOOD SAFETY PROGRAM

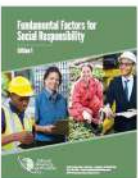
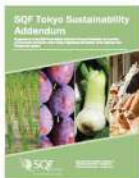


SQF TOKYO SUSTAINABILITY ADDENDUM

SQF QUALITY PROGRAM

SQFI FOOD SERVICE PROGRAM

SQFI ETHICAL SOURCING PROGRAM



01

IMPLEMENTING THE SQF FUNDAMENTALS CODE

Food manufacturing companies new to food safety or those with underdeveloped food safety systems will be guided through an exploration of the components of seven foundational programs that, along with their food safety plan, make up the SQF Fundamentals Code: product specifications, facility construction and maintenance, sanitation, personal hygiene and cross-contamination, approved suppliers, product identification and traceability and the internal audit plan.

IMPLEMENTING SQF SYSTEMS COURSE

02

The first step in achieving SQF certification is to clearly understand the SQF Food Safety Code. The course is recommended for sites seeking certification, consultants, trainers, and anyone interested in learning about the SQF Program. The Implementing SQF Systems training course helps sites and individuals understand the Food Safety Code so an effective SQF System can be implemented. To fit all learning styles, this course is available in both classroom style instructor-led and online format.

03

ADVANCED SQF PRACTITIONER COURSE

The Advanced SQF Practitioner Course is designed for the current SQF practitioner seeking further information on how to improve and maintain the site's SQF System.

AUDITING SQF SYSTEMS COURSE

04

This competency-based course provides prospective SQF technical reviewers and auditors with the foundational knowledge of the SQF Food Safety Code. The course is based on the lead auditing principles documented in ISO 19011 and the technical elements of the SQF Food Safety Code.

SQF TRAINING COURSES

No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
1.	IMPLEMENTING THE SQF FUNDAMENTALS CODE	2 Days	Food Safety Team Members	10-20
2.	IMPLEMENTING SQF SYSTEMS COURSE	3 Days	Food Safety Team Members	10-20
3.	Advanced SQF Practitioner Course	4 Days	Food Safety Team Members & Internal Auditors	10-20
4.	Auditing SQF Systems Course	3 Days	Food Safety Team Members & Internal Auditors	10-20

No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
1.	INTEGRATED FOOD SAFETY MANAGEMENT SYSTEMS (IFSMS) FOUNDATION LEVEL TRAINING PROGRAM (Based on ISO 22000:2018 ISMS, FSSC 22000 V5, Sector specific PRP, BRC Global Standard for Food Safety Issue 8, IFS Food 6.1, Yum Food Safety, Yum Food Quality, Burger King SQMS)	10 Days	Food Safety Team & Internal Auditors	10-20
2.	INTEGRATED FOOD SAFETY MANAGEMENT SYSTEMS (IFSMS) DOCUMENTATION AND IMPLEMENTATION PROGRAM (Based on ISO 22000:2018 ISMS, FSSC 22000 V5, Sector specific PRP, BRC Global Standard for Food Safety Issue 8, IFS Food 6.1, Yum Food Safety, Yum Food Quality, Burger King SQMS)	20 Days	Food Safety Team & Internal Auditors	10-20
5.	INTEGRATED FOOD SAFETY MANAGEMENT SYSTEMS (IFSMS) PRACTICAL INTERNAL AUDITING TRAINING PROGRAM (Based on ISO 22000:2018 ISMS, FSSC 22000 V5, Sector specific PRP, BRC Global Standard for Food Safety Issue 8, IFS Food 6.1, Yum Food Safety, Yum Food Quality, Burger King SQMS)	5 Days	Food Safety Team & Internal Auditors	10-20

Integrated Food safety

MANAGEMENT SYSTEM



One world. One standard.



No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
1.	LEVEL 3 AWARD IN FOOD ALLERGEN MANAGEMENT IN CATERING	2 Days	Supervisors and Managers	10-20
2.	LEVEL 3 AWARD IN FOOD ALLERGEN MANAGEMENT IN RETAIL	2 Days	Supervisors and Managers	10-20
3.	LEVEL 3 AWARD IN ALLERGEN MANAGEMENT IN FOOD MANUFACTURING	2 Days	Supervisors and Managers	10-20
4.	CERTIFIED FOOD ALLERGEN MANAGEMENT PROFESSIONAL IN FOOD MANUFACTURING	3 Days	Supervisors and Managers	10-20
5.	MASTER PROGRAM DEVELOPER & IMPLEMENTOR FOOD ALLERGEN MANAGEMENT IN FOOD MANUFACTURING	5 Days	Supervisors and Managers	10-20



No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
1.	FOUNDATION IN INTEGRATED PEST MANAGEMENT	Half Day	All Food Handlers	10-20
2.	FUNDAMENTALS OF INTEGRATED PEST MANAGEMENT	1 Day	Senior Food Handlers	10-20
3.	INTEGRATED PEST MANAGEMENT FOR SUPERVISORS	3 Days	Supervisory Level Management	10-20
4.	INTEGRATED PEST MANAGEMENT FOR MANAGERS	5 Days	Food Safety Team, Inspectors and Auditors	10-20
5.	CERTIFIED PEST CONTROL TECHNICIAN	10 Days	Working Pest Control Technician	10-20
6.	CERTIFIED PEST CONTROL MANAGER	20 Days	Working Pest Control Managers	10-20
7.	DIPLOMA IN INTEGRATED PEST MANAGEMENT	40 Days	Working Pest Control Managers	10-20



FOOD DEFENSE, BIOTERRORISM, BIOSECURITY & BIOVIGILANCE

No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
1.	FOOD DEFENSE PLAN DEVELOPER	2 Days	Supervisory Level Management	10-20
2.	CERTIFIED FOOD DEFENSE PROFESSIONAL	3 Days	Food Safety Team, Inspectors and Auditors	10-20
3.	CERTIFIED FOOD DEFENDER (Food Defence, Bioterrorism, Biosecurity & Biovigilance)	5 Days	Food Safety Team, Inspectors and Auditors	10-20

FOOD FRAUD

No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
1.	FOOD FRAUD RISK ASSESSMENT & MITIGATION PLAN DEVELOPER	2 Days	Supervisory Level Management	10-20
2.	CERTIFIED FOOD FRAUD RISK ASSESSMENT AND RISK MANAGEMENT PROFESSIONAL	5 Days	Food Safety Team, Inspectors and Auditors	10-20

FOOD SAFETY MANAGEMENT SYSTEM

FOOD SAFETY

HACCP HAZARDS

Prevention of
**Unintentional
or Accidental
ADULTERATION**

SCIENCE BASED
FOOD BORNE ILLNESS

FOOD DEFENCE

HACCP THREATS

Prevention of
**Intentional
ADULTERATION**

BEHAVIOURALLY OR
IDEOLOGICALLY
MOTIVATED

FOOD FRAUD

VACCP VULNERABILITIES

Prevention of
**Intentional
ADULTERATION**

ECONOMICALLY
MOTIVATED

No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
1.	INTRODUCTION TO THE HALAL CONCEPT	1 Day	All Food Handlers	10-20
2.	IMPLEMENTING THE HALAL QUALITY MANAGEMENT SYSTEM	4 Days	Supervisory Level Management	10-20
3.	SPECIFIC HALAL STANDARDS TRAINING PROGRAM (OIC-SMIC, MS, HAAS, GSO)	2 Days	Supervisory Level Management	10-20
4.	HALAL INTERNAL COMPLIANCE EXECUTIVE (HALAL INTERNAL AUDITOR)	3 Days	Food Safety Team, Inspectors and Auditors	10-20
5.	ISO 22000 FSMS & FOOD INGREDIENTS: HALAL, HARAM AND MACHBOUH	2 Days	Supervisory Level Management	10-20
6.	HALAL CONFORMITY OFFICER HALAL LEAD AUDITOR	5 Days	Food Safety Team, Inspectors and Auditors	10-20
7.	CERTIFIED ABATTOIR SUPERVISOR	4 Days	Supervisory Level Management	10-20
8.	CERTIFIED ABATTOIR SLAUGHTERMAN	4 Days	Supervisory Level Management	10-20
9.	HALAL PRODUCT DEVELOPMENT MANAGER	4 Days	Supervisory Level Management	10-20
10.	DIPLOMA IN HALAL MANAGEMENT SYSTEM	10 Days	Food Safety Team, Inspectors and Auditors	10-20
11.	HALAL TRACEABILITY, SUPPLIER AND RAW MATERIAL MANAGEMENT	4 Days	Supervisory Level Management	10-20
12.	RITUAL SACRIFICE AT SLAUGHTERHOUSES FOR POULTRY, OVINE, BOVINE	4 Days	Supervisory Level Management	10-20
13.	EXPORT MANAGERS FOR HALAL MARKETS	4 Days	Export Managers	10-20
14.	MARKETING MANAGERS FOR HALAL MARKETS	4 Days	Marketing Managers	10-20
15.	HALAL PRODUCTION MANAGERS	4 Days	Production Managers	10-20
16.	HALAL SUPPLY CHAIN AND LOGISTICS MANAGER	4 Days	Supply Chain & Logistics Manager	10-20



CRISIS MANAGEMENT

No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
1.	CRISIS MANAGEMENT PLAN DEVELOPER & IMPLEMENTOR	3 Days	Supervisory Level Management	10-20
2.	CERTIFIED CRISES MANAGEMENT PROFESSIONAL	5 Days	Food Safety Team, Inspectors and Auditors	10-20

TRACEABILITY & RECALL

No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
1.	TRACEABILITY & RECALL PLAN DEVELOPER AND IMPLEMENTER	3 Days	Supervisory Level Management	10-20
2.	CERTIFIED TRACEABILITY & RECALL SUPERVISOR	3 Days	Supervisory Level Management	10-20
3.	CERTIFIED TRACEABILITY & RECALL PROFESSIONAL	5 Days	Food Safety Team & Auditors	10-20



FOOD PLANT HYGIENE & SANITATION

No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
1.	FOOD PLANT HYGIENIST	2 Days	Plant Sanitation and Hygiene Staff	10-20
2.	FOOD PLANT SANITATION SUPERVISOR	4 Days	Supervisory Level Management	10-20
3.	CERTIFIED FOOD PLANT SANITATION PROFESSIONAL	6 Days	Food Safety Team, Inspectors and Auditors	10-20

FOOD HYGIENE & SANITATION ENGINEERING

No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
1.	HYGIENE & SANITATION ENGINEERING Foundation Level Program	2 Days	SUPERVISORS (Engineering, Maintenance, Production, Quality)	10-20
2.	HYGIENE & SANITATION ENGINEERING Advance Level Program	4 Days	MANAGEMENT (Engineering, Maintenance, Production, Quality)	10-20



FOOD MICROBIOLOGY & FOOD SAFETY

No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
1.	FOOD MICROBIOLOGY FOR NON-MICROBIOLOGIST	3 Days	Non-Technical Food Supervisors and Manager	10-20
2.	ENVIRONMENTAL MONITORING PROGRAM Developer & Implementation Level Training	4 Days	Food Safety Team, Inspectors and Auditors	10-20

STRENGTHENING YOUR FOOD SAFETY CULTURE

No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
1.	FOOD SAFETY CULTURE DEVELOPMENT & IMPLEMENTATION	2 Days	Supervisory Level Management	10-20
2.	LEADING THE FOOD SAFETY CULTURE DEVELOPMENT & IMPLEMENTATION	4 Days	Food Safety Team & Top Management	10-20
3.	CERTIFIED FOOD SAFETY CULTURE TRANSFORMATIONAL PROFESSIONAL	4 Days	Food Safety Team & Top Management	10-20



FOOD SAFETY MODERNIZATION ACT (FSMA)

No.	TRAINING TITLE	DURATION	TARGET AUDIENCE	CANDIDATES
1.	FSPCA PREVENTIVE CONTROLS FOR HUMAN FOOD (PREVENTIVE CONTROLS QUALIFIED INDIVIDUAL - PCQI)	4 Days	Supervisors and Managers	10-20
2.	FSPCA PREVENTIVE CONTROLS FOR ANIMAL FOOD	4 Days	Supervisors and Managers	10-20
3.	FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE (FSPCA) FOREIGN SUPPLIER VERIFICATION PROGRAMS	4 Days	Supervisors and Managers	10-20
4.	HAZARD ANALYSIS AND CRITICAL CONTROLS POINTS (HACCP) INTEGRATION FOR FSMA COMPLIANCE	4 Days	Supervisors and Managers	10-20
5.	HAZARD ANALYSIS AND RISK-BASED REVENTIVE CONTROLS (HARPC)	4 Days	Supervisors and Managers	10-20

FDA FOOD SAFETY MODERNIZATION ACT



How the Food Safety Modernization Act affects your business

PROUD TO BE BEMCONIANS



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

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INSTITUTE OF FOOD SAFETY

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