

Food Safety Management System (FSMS):

Implementation of FSSC 22000 in the Organization



November 05 & 06, 2022

*9 a.m. to 6 p.m., Saturday & Sunday
Hybrid (Online / On-campus)*

Who Should Attend?

- Food & Beverage Industries
- Hotel & Restaurants
- Fast Moving Consumer Goods (FMCG)
- Nutraceutical Industries
- Pharmaceutical Industries
- Service Industry
- Raw Material and Packaging Material Industries

20,000 (Excl. of 5% SST)

Includes lunch , refreshments, certificates,
course material & Business Networking

Food Safety Management System (FSMS)

Course Overview

The course is designed to all who wish to understand and apply Food Safety, Food Security, Food Fraud, Food Defense and Emerging Standards and integrate with Local, Provincial, Federal, Regional, global standards and its implementation in the Organization. This course is comprised of Food safety Management System, Food Safety Systems Certification, and its relevant standards with global perspective, class activities, real life examples of Food Industries, Hotels and Restaurants, Service Industry, Pharmaceutical and Nutraceutical Industries, Raw Material, Packaging Material Industries and Fast-Moving Consumer Goods (FMCG). Two Hybrid (Online/ On-Campus) Sessions of each 8 hours. By availing this course, you will be able to understand Food Safety Management System (FSMS) and it FSSC 22000 Implementation in modern perspective.

Learning Outcomes

By the end of this course, you will be able to

1. Define and understand Food Safety, Food Security, Food Fraud, Food Defense, HACCP, VACCP, TACCP, HARPC, GMO, Organic Foods, GMP, GHP, World Class Manufacturing, Halal, Food Safety Hazards and its types.
2. Describe Food Safety and global standards (HACCP, FSSC 22000, FDA FSMA, BRC FS, BRC Storage & Distribution, EFSA, FSSAI, GCC Food Safety, Halal, PFA, SFA, PSQCA)
3. Illustrate Food Safety, Food Security, Food Fraud, Food Defense, HACCP, TACCP, VACCP, HARPC, CCPs, OPRPs, PRPs and Corrective Action and Preventive Action and Good Manufacturing Practices.
4. Conduct basic Food Safety Tools and Techniques, HAWS, CMCC and Monitoring system for each CCP & OPRP with respect to respective standards.
5. Establish Food Safety Management System; and Implementation of FSSC 22000 in the Organizations w.r.t Local, Provincial, Federal, Regional and Global Standards and regulatory requirements.
6. Evaluate Food Safety Management System, FSSC 22000 and emerging global standards in your organization to achieve your Objectives and Organization's Goals.

Target Audience

Fresh graduates, Management trainees, Food Handlers, Officers, Executives, Assistant Managers, Deputy Managers, Front line Managers of Quality, R&D, Production and Supply Chain Departments of following domains and industries.

- ç Hotel & Restaurants
- ç Fast Moving Consumer Goods (FMCG)
- ç Nutraceutical Industries
- ç Pharmaceutical Industries
- ç Service Industry
- ç Raw Material and Packaging Material Industries

Objectives

The objective of this course is to provide learners with the knowledge and skills required to understand Food Safety, Food Security, Food Fraud and Food Defense against FSSC 22000, HACCP, VACCP, TACCP, HARPC, BRC Food Safety, PFA, PSQCA, Halal and relevant Local, Provincial, Federal, Regional, Global Standards and its implementation in the organization.



Course Facilitator

Iqbal Burcha is a passionate Quality, Food Safety & Project Management Practitioner, Consultant & Trainer with more than 12+ years of hands-on experience in Fast Moving Consumers Goods (FMCG), Food & Beverage, Healthcare, Service Industry and Academia. He has extensive background in Quality, Food Safety, and Project Management at KBS World, SATS, Hilal Foods Pvt Limited, Develop N Grow International, HUI, DNG and Unilever Pakistan.

Iqbal Burcha is also affiliated with IBA-Karachi as Consultant and Trainer, SZABIST Karachi and SZABIST Larkana as Visiting Faculty, IU as Adjunct Faculty & Project Consultant, and DHA Suffa University as Lead Trainer. He has conducted more than 15,000 man-hour trainings on Quality Management System, HACCP, Food Safety Management System, FSSC 22000, World Class Manufacturing, Total Quality Management, Project Management, Project Quality, Project Scope, Commercial Quality, 5S, VSM, GxP, Strategy Formulation, Strategy Execution & Strategy Evaluation, Feasibility Study, Operational Excellence, FLSS, Fit For Zero (FFZ), Consumer Relevant Quality Standards (CRQS In-Pack, On-Pack, In-use, Make), On Shelf Quality, Top Five For Zero (T5Z), Distributor Development Program (DDP), Vendor Development Program (VDP), IC GMP, Quality Verification Process (QVP), GQFWS, RCA, CAPA, Quality Matrix, LDP and Lean Management. He has established, managed, Consulted, and delivered multiple Global, Regional, National & Local Projects successfully at KBS, SATs, Hilal Foods Pvt Ltd, DNG, Unilever Pakistan, HUI, IBA-Karachi, and Startups Projects. He has also Co-founded Pakistan Now, TourSity and other Ventures. Iqbal Burcha is qualified M.Phil Project Management, M.Sc Food Science & Technology, B.Sc (Hon) FST, IRCA UK Certified Lead Auditor of ISO 9001, IRCA UK Certified Lead Auditor of FSSC 22000 and multiple related Certificates. He worked as Director Quality, Safety & Project Management at HUI, DNG, Manager Quality Assurance at Unilever Pakistan, Deputy Manager Quality at Hilal Foods Pvt Limited, KBS, SATs and Regional and National NGOs in different domains and roles.