

Food Safety Management System

Foundations of ISO 22000:2018



October 22 & 23, 2022

9 a.m. to 5 p.m., Saturday & Sunday
IBA City 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 and Emerging Standards

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 and global standards. This course is comprised of Food safety 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 Online Sessions of each 4 hours and one Hybrid (Online/On-campus) 8 hours session. By availing this course, you will be able to understand Food Safety and its global emerging standards in modern perspective.

Learning Outcomes

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 standards in Industries w.r.t Local, Provincial, Federal, Regional and Global Standards and regulatory requirements.
6. Evaluate Food Safety 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, Front line Managers of Quality, R&D, Production & Supply Chain Departments of following domains & industries.

- ç Food & Beverage 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 and Global Standards.

Course Facilitator

Iqbal Hussain Burcha is passionate and experienced Quality, Safety and Project Management Trainer & Practitioner. He is Qualified M.Phil. Project Management from SZABIST Karachi, M. Sc Food Science & Technology from University of Karachi.



He is IRCA UK Certified Lead Auditor of Quality Management System (ISO 9001-2018) and IRCA UK Certified Lead Auditor of Food Safety System Certification (FSSC 22000 2018) and multiple related certificates. He has over 10 years of diverse experienced in Food & Beverage Industries, Service Industry, FMCG, Water and Bottling Industry, Training and Consulting firms and Academia. He is associated with Help-U-Invest Consultancy as Director Quality, Safety & Project Management.

Earlier he worked at Unilever Pakistan as Manager Quality, as DM at Hilal Foods Pvt Limited, KBS World, SATS, Regional and National NGOs in different domains and roles. He worked and successfully completed local, regional, national and global projects.

He has conducted trainings on GMP, GHP, HACCP, Food Safety Management System, FFZ, CRQS (In-Pack, On-Pack, In-use, Make), On Shelf Quality, T5Z, DDP, SDP, IC GMP, QVP, GQFWS, RCA, LDP, Lean Tools, Quality Management System, Project Quality, Project Scope and Project Management for Production, Quality, R&D, Supply Chain, Technical, Sales, Distributors, Suppliers, Warehouse and Logistics teams to achieve objectives and organizational goals.