

Post Graduate Certified Food Safety PROFESSIONAL

PROFESSIONAL FOUNDATION COURSE FOR QUALITY ASSURANCE MANAGER OF FEED AND FOOD INDUSTRY

Food Safety is the most important issue in the Global Food Supply Chain. Food Safety Management System (ISO22000:2005) is intended for the application by any feed and food related business. It provides a framework of internationally harmonized standards for the global food supply chains. It covers all organizations in the food chain from farmers to caterers to final consumer. It can help the food industry to minimize the need for compliance over multiple certification programs. Overall, ISO22000:2005 assumes the most effective food safety systems which are designed, operated, and continually improved within the framework of a structured management system and incorporated into a company's overall management activities.

INTENDED LEARNING OUTCOMES:

1. Understand food safety requirements and frameworks within food supply chain.
2. HACCP approaches to be followed throughout the food supply chain.
3. Plan, implement, operate, maintain and update your existing management system with respect to Food Safety Management System.
4. Evaluate and assess the customer requirements and demonstrate conformity with those mutually agreed customer requirements that relate to food safety, in order to enhance customer satisfaction.
5. Communicate food safety issues to their suppliers, customers and relevant interested parties in the food chain.

TEACHING STRATEGIES:

This is a professional course and will involve a number of higher level methodologies. The course is spread over two months to allow inter-session study. In this respect you will have to carry out timely study, investigations, and assignments to grip the subject. The class discussions are framed for discussing the key points, create critical thinking, share experiences of fellow professionals and build professional maturity.

BODY OF KNOWLEDGE:

The certificate course contains Five Modules covering:
Food Safety Awareness, Regulatory Bodies, Food Safety Benefit, Pre Requisite Programmers, Hazard Analysis and Critical Control Points (HACCP).

WHO SHOULD PARTICIPATE:

Food Technologists , Chemical Technologist, Shift Incharges, Supervisors and Managers in various food and hotel industries.

EXAMINATION:

In addition to various assignments, there will be a final professional examination of Three hours duration. This will Qualify the participants to an International Compatibility level.

ENTRY REQUIREMENTS:

Bachelor's degree with good result. Work experience will be given preference.

VENUE:

CPMC Department NED Academy – NED University



PIQC Institute of Quality

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