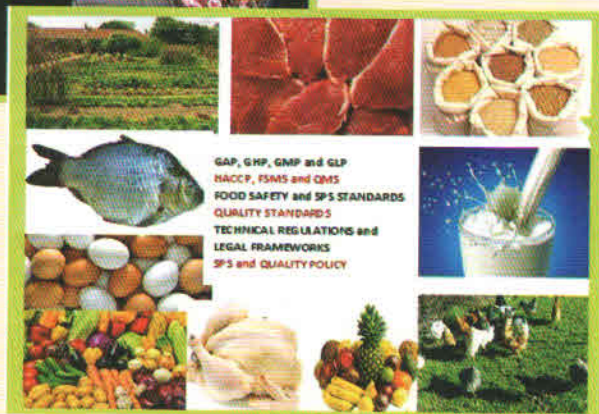




# FOOD SAFETY ACADEMY OF FOOD SAFETY ASSOCIATES LIMITED



## FOOD SAFETY AND QUALITY TRAINING

Food Safety Academy is providing the best available training, advisory and capacity building services in the field of food safety, sanitary and phytosanitary measures, quality and standards in the Eastern and Southern Africa region and beyond. The Academy offers scheduled courses in the field of hygiene, food safety, post harvest handling, food safety and quality standards, sanitary and phytosanitary measures and related fields. Please check our courses schedule and our academy prospectus on the training section of our website: [www.foodsafetyltd.com](http://www.foodsafetyltd.com).

*The Knowledge and skills centre for Safe food*

## WHO SHOULD ATTEND OUR COURSES

Ideally, all persons working in commercial food operations should be exposed to knowledge and skills of hygiene and food safety to safeguard health of consumers. Owners, managers, supervisors and other personnel operating all food business operations such as hotels and restaurants, food stores, silos and supermarkets, abattoirs, butcheries and slaughter houses, milk collection centres and dairy establishments, food vendors, food processors of all categories, commercial farmers and the like need to acquire knowledge and skills in food safety, SPS and quality. Also food professionals, food regulators, government officials, personnel engaged in the civil society work, researchers, specialists and graduates who wish to extend careers in food safety, SPS and quality related issues need this training.

## ABOUT THE COURSES

At Food Safety Academy we have designed four categories of course that last between 1 to 8 days. We have 1-day, 2-days, 3-days, and 8-days courses in food hygiene, food safety, SPS and quality related areas. The courses are comprehensive and designed to equip participants with required knowledge to understand the dangers that come from unsafe food and how to avoid food safety related risks. The courses explore the channels through which contamination of food occurs. They also provide the management schemes that shield the food business operations from the risks associated with food safety. They provide step by step implementation of food safety management system that will improve the manner in which the business is managed to produce safer products and expand market opportunities. The courses also offer participants practicable approaches on how to manage and/or control food safety, SPS and quality issues from the private and public perspectives. Successful participants are offered Food Safety Academy certificates which can be used to enhance their job opportunities in various food and other related sectors, or present them to authorities as a sign of compliance with food safety, SPS and/or quality requirements.

Courses are trained in accordance to international best practices and approaches which could facilitate operators intentioned to seek and achieve certification and/or any other international trade recognition. The trainers of Food Safety Academy are world class tested experts who have supported private enterprises and public sector in different regions of the world to guarantee safety and quality of food and related products to meet any international criteria.

## ON-SITE TRAINING

We offer training at the Food Safety Academy's offices, but we can also conduct on-site training to help enterprises and organizations save time. By doing this, we are intentioned to give our clients personalized attention and tailored training program based on their knowledge and skills needs. Employees and management will appreciate the time saving and also have the opportunity to proactively solve problems with the focus and spotlight on their unique operations. Our trainers will work with you to design and schedule the course that best fits your organization's specific needs.

## CHOOSE FOOD SAFETY ACADEMY

The enterprises that choose to give us opportunity to train their workers will have their workforce properly equipped to purchase, prepare, and serve safe and quality food. Your request to Food Safety Academy will make our trainers work with you to ensure effective food safety procedures and practices that are relevant to your specific operations are implemented at the absolute best value.

At Food Safety Academy we understand the challenges of Adult learning and that is why we make our training simple, fun and memorable, so that our trainees keeps remembering and enjoying what they have learnt and can apply the knowledge into their work place.

Our trainers have trained many of food handlers, from kitchen cleaners to Chefs, food processors, and fresh and post graduates with interest in food and related business, all of them leave our courses as enthusiastic safe and quality food advocates. At Food Safety Academy we believe training is an investment and therefore ensure that your training investment gives you a return.

## DO NOT RISK A LIFE AND YOUR BUSINESS

By choosing not to train your staff in safe food safety and quality practices, not only are you risking losing your customers and business, you could also be responsible for someone's illness or even death.

You can prevent all this by ensuring that you and your staff have received food safety and other related training.

Food Safety Academy equips you with skills and knowledge to run your food business safely and attract more customers. We offer a number of different training solutions: your staff can attend one of our food safety courses at our training venue or we can provide it at your premises and all your team can be trained at once.

### The Benefits of Food Safety and Quality Training to Businesses or organisations

By attending the Food Safety Academy courses, business and organisations will accrue the following benefits;

- Increased compliance with legal requirements
- Increased customer base due to good image and perception of buyers about the hygiene, safety and quality of products
- Reduced food spoilage and increased shelf life
- Reduced customer complaints and after sales product rejection and returns
- Reduced operational costs through optimisation of cleaning and maintenance resources
- Reduced accidents at work leading to high motivation and morale of staff
- Improved personnel efficiency and effectiveness at work and better execution of duties

- Increased use of standards, procedures and protocols which increases skilling, work know-how and enhance productivity
- Reduced training costs for personnel and improved productivity
- Increased business confidence due to customer trust
- Clarity in operating protocols and hence efficiency of operations and reduction in ware and tare of equipment
- Increased production and revenue
- Increased product quality and prices

## SCHEDULED COURSES

1. One-Day Hygiene Management courses for staff and managers of hotels and restaurants; milk business operations; fish and meat business operations; food storage, marketing and silos operations; farm (crop & animal) operations, animal feed processing operations; and food processing and manufacturing establishments.
2. Three-Day Basic Food Safety Course for managers of food business operations; and personnel employed in public food control agencies and other related organizations
3. Three-Day Comprehensive Certificate Course in Sanitary and Phyto-sanitary (SPS) Management and Control for personnel employed in private and public sector
4. Eight-Day Executive Certificate Course in Food Safety Management and Control
5. Two-Day Food Safety Management Systems Auditing Course
6. One-Day course on HACCP in Food Production and Processing
7. One-Day course on Integrated Food Safety and Quality Management Systems
8. One-Day course on Implementation of Good Agricultural Practices
9. One-Day course Implementation of Good Manufacturing Practices
10. One-Day course on Freshness Care for Fruits and Vegetables
11. Two-Day course on Implementation of ISO 22000:2005 Standard on Food Safety Management system
12. One-Day course on Implementation of ISO 22005 Standard on Traceability of Feed and Food.
13. One-Day course Post Harvest Handling covering (GMP, GHP and SSOPs)
14. One-Day course on Food Safety Audit and Bench Marking
15. Two-Day course on British Retail Consortium (BRC) Food Safety Standards

For more information on how to participate in our courses please contact us on the address below

Food safety Associates Limited, Plot 1099, Block 215, Kondogolo Zone Ntinda-Kulambiro,  
Off Ntinda Kisaasi Road on Kulambiro Ring Road (Near East High School Ntinda)

P. O. Box 2244, Kampala Tel: +256 393 100655/+256 772 475784

Email: [foodsafety@foodsafetyltd.com](mailto:foodsafety@foodsafetyltd.com)

Website: [www.foodsafetyltd.com](http://www.foodsafetyltd.com)