



## **FOOD SAFETY ACADEMY**

### *OF FOOD SAFETY ASSOCIATES LIMITED*

#### **FOOD SAFETY TRAINING OPPORTUNITY**

Food Safety Academy of Food Safety Associates (FSA) Ltd is one of the leading providers of food safety, Sanitary and phytosanitary (SPS), quality and standards related training services in Eastern and Southern Africa. The mother company, Food Safety Associates (FSA) Ltd also offers food safety, sanitary and phytosanitary (SPS), quality and standards - related advisory, capacity building, consultancy, conformity assessment, project management, research and development, promotion, advocacy and awareness raising services. We offer training to operators of individually owned micro, small, medium and large scale food businesses. We also train managers, supervisors, food safety, SPS and Quality related inspectors, government officials, researchers, professionals, specialists and those wishing to make a career in food sector; in hygiene and food safety, SPS and quality standards for food business operations. Successful participants are awarded recognized certificates which can be presented to food and public health control authorities as a proof of compliance with hygiene and food safety requirements, or can be presented while seeking employment.

Below is our course schedule for the period April - December 2017

<b>COURSE CODE</b>	<b>COURSE</b>	<b>FEE (Ushs.)</b>	<b>DAYS</b>	<b>DATES</b>

HHR-01	Hygiene Course for Hotels and Restaurants	225,000	1	3 <sup>rd</sup> April, 6 <sup>th</sup> July, 1 <sup>st</sup> November
HMB-02	Hygiene Course for Milk Business Operations	225,000	1	7 <sup>th</sup> April, 10 <sup>th</sup> July, 6 <sup>th</sup> November
HFA-03	Hygiene Course for Farm (crops and animals) and Animal Feeds Processing Operations	225,000	1	19 <sup>th</sup> April, 14 <sup>th</sup> July, 14 <sup>th</sup> November
HFE-04	Hygiene Course for Food Processing Establishments	225,000	1	24 <sup>th</sup> April, 19 <sup>th</sup> July, 20 <sup>th</sup> November
HFM-05	Hygiene Course for Fish and Meat Business Operations	225,000	1	13 <sup>th</sup> April, 25 <sup>th</sup> July, 24 <sup>th</sup> November
HFS-06	Hygiene Course for Food Storage, Marketing and Silos Operations	225,000	1	28 <sup>th</sup> April, 31 <sup>st</sup> July, 30 <sup>th</sup> November
BFS-07	Basic Food Safety Course	725,000	3	23 <sup>rd</sup> – 25 <sup>th</sup> August, 4 <sup>th</sup> - 6 <sup>th</sup> October
CPS-08	Comprehensive Certificate Course in Sanitary and Phyto-sanitary Management and Control	725,000	3	23 <sup>rd</sup> -25 <sup>th</sup> October
EFM-09	Executive Certificate Course in Food Safety Management and Control	1,825,000	8	7 <sup>th</sup> -16 <sup>th</sup> August
FMA-010	Food Safety Management Systems Auditing Course	550,000	2	2 <sup>nd</sup> - 4 <sup>th</sup> May
HFP-011	HACCP implementation in Food Production and Processing	350,000	1	8 <sup>th</sup> May, 3 <sup>rd</sup> August, 20 <sup>th</sup> September

IFQ-012	Integrated Food Safety and Quality Management Systems	350,000	1	12 <sup>th</sup> May, 27 <sup>th</sup> September
IAP-013	Implementation of Good Agricultural Practices	350,000	1	16 <sup>th</sup> May, 13 <sup>th</sup> September
IMP-014	Implementation of Good Manufacturing Practices	350,000	1	21 <sup>st</sup> May, 7 <sup>th</sup> September
FFV-015	Freshness Care for Fruits and Vegetables	350,000	1	16 <sup>th</sup> October, 4 <sup>th</sup> December
ISM-016	Implementation of ISO 22000 Standard on Food Safety Management Standards	350,000	1	30 <sup>th</sup> June, 1 <sup>st</sup> September,
IST-017	Implementation of ISO 22005 Standard on Traceability of feed and food	350,000	1	20 <sup>th</sup> June, 12 <sup>th</sup> December,
PHH-018	Post-Harvest Handling (GMP, GHP and SSOPs)	350,000	1	29 <sup>th</sup> May, 9 <sup>th</sup> June
FAB-019	Food Safety Audit and Bench Marking Course	350,000	1	5 <sup>th</sup> June, 30 <sup>th</sup> August
BFS-020	British Retail Consortium (BRC) Food Safety Standards Course	650,000	2	15-16 <sup>th</sup> June,