

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 2018

COURS	COURSE	FEE	DAYS	DATES
E CODE		(Ush)		
HHR-01	Hygiene Course for Hotels and	130,000	1	12 th April, 4 th June, 1 st
	Restaurants			October
HMB-02	Hygiene Course for Milk Business	130,000	1	16 th April, 11 th June, 8 th
	Operations			October
HFA-03	Hygiene Course for Farm (crops	130,000	1	19 th April, 18 th June, 15 th
	and animals) and Animal Feeds			October
	Processing Operations			
HFE-04	Hygiene Course for Food	130,000	1	23 rd April, 25 th June, 22 nd
	Processing Establishments			October
HFM-05	Hygiene Course for Fish and Meat	130,000	1	26 th April, 2 nd July, 29 th
	Business Operations			October
HFS-06	Hygiene Course for Food Storage,	130,000	1	30 th April, 9 th July, 5 th

COURS	COURSE	FEE	DAYS	DATES
E CODE		(Ush)		
	Marketing and Silos Operations			November
BFS-07	Basic Food Safety Course	420,000	3	22 nd – 24 th August, 5-7 th September,12 th -14 th December
CPS-08	Comprehensive Certificate Course in Sanitary and Phyto-sanitary Management and Control	420,000	3	19 th -21 st September, 3 rd - 5 th October
EFM-09	Executive Certificate Course in Food Safety Management and Control	980,000	8	16 th July - 25 th July, 15 th - 24 th October
FMA-010	Food Safety Management Systems Auditing Course	280,000	2	9 th -10 th May
HFP-011	HACCP implementation in Food Production and Processing	130,000	1	25 th May, 28 th September, 12 th November, 4 th December
IFQ-012	Integrating Food Safety and Quality Management Systems	130,000	1	3 rd August, 3 rd December
IAP-013	Implementation of Good Agricultural Practices	130,000	1	10 th August, 10 th December
IMP-014	Implementation of Good Manufacturing Practices	130,000	1	14 th May, 17 th August
FFV-015	Freshness Care for Fruits and Vegetables	130,000	1	21 st May, 14 th September
ISM-016	Implementation of ISO 22000;2005 Standard on Food Safety Management Systems	130,000	1	28 th May, 24 th September,
IST-017	Implementation of ISO 22005;2007 Standard on Traceability system for feed and food	130,000	1	1 st June, 9 th November
PHH-018	Post-Harvest Handling (GMP, GHP and SSOPs)	130,000	1	15 th June, 16 th November
FAB-019	Food Safety Audit and Bench Marking Course	130,000	1	18 th May, 7 th December
BFS-020	British Retail Consortium (BRC) Food Safety Standards Course	280,000	2	29 th – 30 th November