

1 Day Workshop

on

Quality Management Systems and Food Safety Management (HACCP)

Presented by

Engr Nour Osman

Expert in Quality Systems and
Food Safety Management

Hosted by

Hats Solutions



The training presentation shall be divided into two parts as follows:

Part One:

Quality Management system which shall comprise the following topics:

- The Quality concept
- Quality Inspection, Quality Control, Quality Assurance and Quality Management
- Quality costs
- ISO 9001:2008 and its requirements

Part Two:

HACCP and Food Safety Management system

- What is HACCP
- What is a food safety Hazard
- Classification of Food safety Hazards
- HACCP Principles
- Overview of the Food Safety Management Standards, ISO 22000, IFS, BRC...



Quality Management Systems in Food Safety Management (HACCP):

This training mainly aimed at giving quality management awareness among the various levels of management in hospitality industry. This training gives full detailed knowledge about the quality systems includes the concept, the procedures to do the inspection, control and management. Also focuses on the food safety management and certification standards.

The training organized in two parts. First part gives the overall quality systems and processes whereas second part dedicated for the HACCP and Food Safety Management.

Training Sessions:

First Session - Quality Management System

- The Quality concept
- Quality Inspection, Quality Control, Quality Assurance and Quality Management
- Quality costs
- ISO 9001:2008 and its requirements

Second Session - HACCP and Food Safety Management System

What is HACCP?

- What is a food safety Hazard?
- Classification of Food safety Hazards
- HACCP Principles
- Overview of the Food Safety Management Standards, ISO 22000, IFS, BRC...

Who can benefit?

This training can be beneficial for all the people who involved in the quality management and food safety process in hospitality industry.

For an instance the following people can take more benefit from the training

- General Managers
- FnD Directors
- Executive Heads
- FnB Managers
- FnB Supervisors
- Cooks
- Storekeepers
- Chief Stewards
- Purchasing Manager and Supervisors

About Trainer:

Engr Nour Osman is an expert in providing training for Quality System and Food Safety Management.

The program organized by HATS Solutions which is specialized in providing services to the hospitality industry. HATS has the people have strong experience in hospitality industry and HATS understand the hospitality industry's needs and requirements.

Venue:

Riyadh Palace Hotel
Riyadh.

Date:

June 24, 2010.