



MEFOSA Hygiene and Food Safety Integrated Training Program

Course No.	Date	Title	Sub- Titles
1	1-Apr-09	Introduction to Hygiene and Food Safety General Concepts	<ul style="list-style-type: none"> - Introduction to food safety. - The Use of Technologies in Monitoring Food Safety and Hygiene
2	8-Apr-09	Food Safety and Hygiene Threats	<ul style="list-style-type: none"> - Microbiological Food borne threats (aflatoxin; Salmonella; E-Coli, etc.) - Melamine Crisis - Water Activity Significance and importance
3	15-Apr-09	Demonstration Session for New Technologies in Food Safety and Hygiene	<ul style="list-style-type: none"> - Hygiene Monitoring - Water Activity - Temperature
4	22-Apr-09	Prerequisite Programs (PRPS)	<ul style="list-style-type: none"> - Application of GMP, GHP, HACCP. - Personnel Hygiene - Storage and distribution conditions - Risk Assessment
5	29-Apr-09	Food Safety and Hygiene Management Systems	<ul style="list-style-type: none"> - ISO 9001:2000 - ISO 22000:2005 - HACCP
6	6-May-09	Traceability System	<ul style="list-style-type: none"> - Importance of traceability programs. - ERP Solutions - Farm Management Solution (DEMO) - Carver and Shock.

Course No.	Date	Title	Sub- Titles
7	13-May-09	A System Approach to Food Hygiene and Sanitation Best Practices	<ul style="list-style-type: none"> - Introduction and General Business - Regulations and Guidelines - Governing Sanitary Operations.
8	20-May-09	A System Approach to Food Hygiene and Sanitation Best Practices	<ul style="list-style-type: none"> - A Managerial Approach to Good Sanitation and GMP Programs - Sanitary Design Considerations for the Plant, Grounds and Equipments - Effective Education and Training for management and workers - Documentation
9	27-May-09	A System Approach to Food Hygiene and Sanitation Best Practices	<ul style="list-style-type: none"> - Integrated Pest Management: What you need to Protect and Monitor Pests - Safe and Environmental Chemical Handling - Cleaning and Sanitizing
10	3-Jun-09	Labeling Development and Market Access	<ul style="list-style-type: none"> - Product Description - Nutrition facts - Ingredients - Brand positioning - Market Access
11	10-Jun-09	Environment and Market Access	<ul style="list-style-type: none"> - Technologies used in environmental testing - Wastes of food industries and its impact on the environment - ISO 14000
12	17-Jun-09	Hospitals and Health Care	<ul style="list-style-type: none"> - Introduction - Accreditation - Importance of hygiene monitoring in hospitals