

THE DEPARTMENT OF BUSINESS MANAGEMENT INVITES SHORT COURSES APPLICANTS FOR QUALITY AND FOOD SAFETY MANAGEMENT SYSTEMS AWARENESS AND REQUIREMENTS

The courses schedule is as shown in the table below.

S/N	Course Name	Code	Course Content	Duration	Date	Fee Structure
1.	Quality and food safety management systems		<ul style="list-style-type: none"> • Course introduction <ul style="list-style-type: none"> ○ Scope: <ul style="list-style-type: none"> ▪ Basic concepts of quality ▪ Basic concepts of food safety ▪ Overview of quality systems ▪ Documentation of quality systems ▪ Food law • Quality and Food safety management systems requirements <ul style="list-style-type: none"> ○ Scope <ul style="list-style-type: none"> ▪ Management responsibility ▪ Resource management ▪ Pre-requisite programmes e.g <i>cleaning and sanitizing, construction and layout of building and associated utilities</i> ▪ Hazard Analysis and Critical control point ▪ Traceability system ▪ Control of non conformity ▪ Introduction to internal auditing and continual improvement 	5 days		400,000/=

Disclaimer: This course is intended to offer only technical guidance on field interpretation and application of requirements of quality and food safety management systems **but** it is neither certified nor offers any **CERTIFICATION of any quality system**. Reference is made from ISO 22000:2005 (E), ISO/TS 22002-1:2009(E) and other normative documents. **YOU ARE ALL MOSTLY WELCOMED**

1. COURSE OUTCOMES

- Understand and become aware on local and international standards governing food safety
- Understand the basics design of a food manufacturing facility and reduce risk of food contamination during processing
- Avoid unnecessary costs and denied certifications due to improper food facility layouts
- Understand documentation requirements for a food safety and quality management system
- Enable to prepare and eventually become local and/or international standards certified (Improved audit and inspection readiness) e.g TBS or ISO audits/inspection and enhance regulatory compliance and business liability protection
- To be able to write your own policies, manuals (SOPs and programs) work instructions and other documents according to standards requirements
- Employee become aware of the basics of food safety, importance of customer and their work
- Compatibility with established quality management systems, such as ISO 9001
- This course is a road map to your continual Improvement, international recognition, achievement of customer satisfaction, efficient operations and improvement of financial results

2. TARGET GROUPS:

- Entrepreneurs intending to establish food plants and food handling facilities e.g all food processors, hotels and restaurants/cafeterias/food selling outlets e.t.c
- Entrepreneurs already running food businesses and wants to improve their food manufacturing processes
- Management representatives (quality systems coordinators)
- Food handlers in manufacturing facilities and food outlets
- Students especially those who want to develop career in the food sector
- Food quality systems auditors' or people who want to become Quality systems auditors e.t.c
- Graduates in food science diploma or higher levels
- Professionals in the food sector

- Others including stakeholders in the food sector

3. MODE OF DELIVERY

- Power point presentations
- Group discussions and
- Group assignments
- Individual practical exercises

4. COURSE FACILITATORS

Mbeya University of Science and Technology (MUST) Instructors and Lecturers with relevant experience in each area of the course content as well as recognized leader auditor qualifications based on ISO 9001, ISO22000 and ISO 17025, with broad experience in food safety and quality systems establishing, reviewing, documenting, implementing and internal auditing.

5. REGISTRATION AND PAYMENT:

Rolling

6. DATE AND TIME:

To be agreed with participants

7. VENUE:

All courses are conducted at MUST main campus in Mbeya city.

8. MODE OF PAYMENT:

Pay to “Mbeya University of Science and Technology” **A/C No 016101002687 NBC before** commencement of training and come with bank receipt from bank during registration.

9. FOR ENQUIRIES PLEASE CALL:

0714949689, 0763459901, 0788682200 [Mr. MGIMBA Christopher]