

FoodSafe and Pakistan Nutrition and Dietetic Society (PNDS) is proud to announce and offer FS Food Safety Manager Course.

This course is specially designed as per the Food Code of PUNJAB FOOD AUTHORITY (PFA) and FDA.

This course consists of 10 modules which will ensure the continued successful execution of best food safety practices in your workplace and make your Food Service area comply with the laws and regulation of PFA.

After attending this course you will be able to:

- Manage Food Safety in Hospitality, Restaurant and Food Service Industry.
- Describe the types of food-borne illness and causes.
- Understand the types of biological, physical, and chemical contamination.
- Understand correct storage procedures for different types of Food
- Define temperature control in different types of food.
- Recognize the importance of proper personal hygiene in the workplace.
- Identify pest management, cleaning, sanitation, and facility design.

Who should attend this course?

- Dietitians/ Nutritionists
- Professionals working in Food Service, Hospitality and Restaurant Industry
- Food Service and Restaurant Owners
- Executive Chefs
- Food Science and Nutrition Students

Mode of Training: Weekend, Full Time (9am to 5pm)

Course Duration: 2 Days (30th and 31st March)

Last Date of Registration: 28th February

Charges:

PKR 10,000 for Professionals

PKR 8,000 for Students

PKR 6,000 for PNDS members

For Registration visit

WWW.FOODSAFE.PK or

Contact Ms. Rebecca Tariq RD

Consultant Clinical Dietitian

Office Bearer of PNDS, Lahore chapter.

0332-4603061

Venue:

Training and Development Room, WilCare

Medical Centre, 4-M, Model Town Extension

Maulana Abul Hasan Isphahani

(Main Faisal town) Boulevard

Lahore, Pakistan

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