



GIMPA SCHOOL OF PUBLIC SERVICE AND GOVERNANCE (GSPSG)

CERTIFICATE IN FOOD SAFETY AND QUALITY MANAGEMENT

INTRODUCTION

Food safety is important to any business in the food service industry. Whether the business is a restaurant, a school, or a hotel food safety regulations must be followed by each to ensure that customers are consuming food that is prepared in safe conditions, to prevent food poisoning. This Certificate programme in food safety to prepare public health and food industry leaders, researchers, educators, and practitioners to understand and apply knowledge and skills to enhance food safety and prevent food-related disease. This also designed for the current professionals or those aspiring to work in public health or food industry-related employment to acquire additional training and expertise relevant to their job functions. The course aims to provide participants with advanced knowledge, skills and hands-on practices necessary for managing food safety and quality from the farm to the table. It prepares graduates to be well-equipped individuals ready to become managers and leaders with high ethical standards and lifelong learning skills. Course experiences will foster the examination and application of current policy research and the development of skills related to policy analysis, research, programme evaluation, and advocacy.

COURSE OBJECTIVES

The course objectives for this programme are:

- a) Equip participants with adequate theoretical and practical knowledge on quality management systems;
- b) Translate learned theories into practice through extensive supervised trainings and hands-on experience;
- c) Provide participants with knowledge on food safety standards, laws and regulations;
- d) Prepare the participants to work as managers/leaders in different food-related work environments;
- e) Foster the acquisition of leadership, managerial and teamwork skills required for success in different professional settings;
- f) Integrate ethical principles and lifelong learning in future professional practice.
- g) Provide information, training and expertise in the design and management of food safety and quality management systems against the backdrop of an increasingly globalized food chain;
- h) Provide participants with knowledge on national and international food safety and quality standards, laws and regulations;
- i) Acquire the knowledge and skills required for planning, organization, leading and assessing quality in the food chain;

COURSE CONTENT

- Introduction to food safety
- Evolution and Ecology of Foodborne Pathogens
- Food Safety Toxicology
- Foodborne Disease and Epidemiology
- Food Laws and Legislations
- FSMA/HACCP
- Creating A food safety culture
- Packaging for Food safety
- Food Microbiology
- Food Safety and Quality Auditing
- Logistics and Supply Chain Management

- Total Quality Management of Food Industries
- Food Processing Plant Safety
- Food Industry waste and by product utilization
- Food Additives and Ingredients
- Food services management
- Operations management in food industry
- Methods and Techniques to Assess Food Quality

TARGET GROUP

Workers in the food and beverage industry; Environmental health officers; Managers of food services such as hotels, restaurant; Workers in food and pharmaceutical industries etc.

COURSE FEES

GH¢ 1,800.00. This will include lunch, course materials and a certificate.

DURATION

Session: Weekends nine (9) Saturdays only.
Weekdays ten (10) days.

VENUE: GIMPA

Note: Course may be reschedule if enrolment does not meet minimum of 12 Participants

For further information relating to the programmes, please contact

GIMPA School of Public Service and Governance, P.O. Box 50, Achimota-Accra, Ghana

Programme Advisors on 0242051667/0501432846

Email: gpentem@gimpa.edu.gh/anmensah@gimpa.edu.gh

Note: Application forms for programmes can be obtained from the GIMPA Cash Office on weekdays from 8:30am to 4:30pm. They can also be downloaded from the GIMPA website at

www.gimpa.edu.gh.

The cost of application form is GH¢ 100.00.