



TRAINING SERVICES

Specifico Trainers and Consultants have extensive experience in the field of food production and processing. They are approved by International Awarding bodies and Local Authorities and follow Local and International Standards.

CUSTOMIZED COURSES

Customized training courses are also available for **Allergens Management, Food Safety Culture, ISO22000:2018, Introduction to Dubai Food Code**, etc., Contact us to know more.

FOOD SAFETY TRAINING

LEVEL 2 | LEVEL 3 | LEVEL 4

WHAT IS AN INTERNATIONALLY RECOGNISED CERTIFICATE?

- It is the certificate that is provided to learners who complete an accredited qualification, i.e. a qualification that is reviewed, recognised and monitored by regulatory bodies in order to make sure that it meets specific criteria and quality standards.
- Accredited qualifications provide learners with a guarantee of quality of the qualification programme (such as Ofqual) and the awarding organisations that have the power to offer them.

DID YOU KNOW

You can upgrade your PIC advanced Qualification to L3 Award in Supervising Food Safety.
Terms & conditions apply, contact us for details.

LEVEL 2

AWARD IN
FOOD SAFETY
(CATERING OR MANUFACTURING)



WHO SHOULD ATTEND?

Anyone working in the manufacturing, catering or hospitality industry such as food processing, slaughterhouses, restaurants, hotels as well as hospitals and schools kitchens.

This basic course gives participants a foundation to enroll in Level 3 and Level 4 courses.

OBJECTIVES

- Provide individuals with knowledge of the basic food safety practices
- Develop a food safety commitment towards the organization
- Promote Better Food Safety Culture within the organization
- Demonstrate the need of on-site Good Hygiene Practices in food preparation areas
- Deliver adequate understanding of local hygiene regulations

MATERIAL

- Lecture notes
- The Food Safety Handbook or similar



CONTENT

The course will cover topics including:

- Microbial, Physical, Chemical and Allergenic hazards and controls
- Food safety management and temperature controls
- Food poisoning and control
- Personal hygiene
- Cleaning and disinfection
- Pest control
- Role of the food handler in keeping food safe

DURATION

This qualification is obtained by taking 6 hours course. The assessment will be held at the end of the course.

LANGUAGE

English, Arabic, Hindi & Malayalam. Special arrangements for other languages can be provided (French, Urdu, Tagalog etc..)

ASSESSMENT AND CERTIFICATES

Learners must successfully pass a multiple-choice assessment at the end of the course.

Successful learners will receive an internationally recognized certificate from HABC, U.K Level 2 Award In Food Safety or a local Certificate.

LEVEL 3

AWARD IN
SUPERVISING FOOD SAFETY
(CATERING OR MANUFACTURING)



WHO SHOULD ATTEND?

This qualification is ideal for owners, supervisors, team leaders or line managers in the manufacturing, catering or hospitality industry.

The HABC Level 3 Award in Supervising Food Safety in Catering (QCF) is accredited and recognized internationally.

OBJECTIVES

This qualification has been developed to protect customers, brand reputation and profits by allowing supervisors understand:

- Their role in training their staff and in ensuring compliance with food safety legislation
- The application and monitoring of Good Hygiene Practices
- How to implement Food Safety management system procedures

MATERIAL

- Handouts
- Level 3 Food Safety Book or similar



CONTENT

This is an intensive course and will be presented in a varied and interesting way using the Highfield training pack and covers the following topics:

- Microbiology
- Microbial, Physical, Chemical and Allergenic hazards and controls
- Food Poisoning
- Personal hygiene
- Premises and equipment
- Cleaning and disinfection
- Pest management
- Food Safety Management
- Supervisory Management

DURATION

This qualification is obtained by taking 18 hours course. The assessment will be held within one week from training completion.

LANGUAGE

English or Arabic

ASSESSMENT AND CERTIFICATES

Learners must successfully pass a 2-hour multiple-choice assessment (available in English and in Arabic) within one week from course completion.

Successful learners will receive an internationally recognized certificate from HABC, U.K Level 3 Award In Supervising Food Safety or a local Certificate.

LEVEL 4

AWARD IN
MANAGING FOOD SAFETY
(CATERING OR MANUFACTURING)



WHO SHOULD ATTEND?

This qualification is intended for learners already working in Manufacturing, Catering or Hospitality industry who are likely to have management responsibilities for an operational team, such as senior staff, food hygiene trainers, head chefs, food course designers internal auditors, etc.

A Level 3 qualification is recommended before attendance.

OBJECTIVES

This qualification covers the subject of Food Safety at a suitable depth to ensure learners have a thorough knowledge to:

- Identify Hazards and Controls
- Develop, implement and monitor Food safety Procedures and Management Systems
- Improve the standards and safety of their operation
- Reduce the risk of food poisoning
- Reduce the number and seriousness of food complaints
- Interpret the requirements of food legislation

MATERIAL

- Handouts
- Level 3 Food Safety Book or similar



CONTENT

This is an intensive course and will be presented in a varied and interesting way using the Highfield training pack and covers the following topics:

- Microbiology
- Microbial, Physical, Chemical and Allergenic hazards and controls
- Food Poisoning
- Personal hygiene
- Premises and equipment
- Cleaning and disinfection
- Pest management
- Food Safety Management
- Supervisory Management and staff training

DURATION

This qualification is obtained by taking 30 hours course. The assessment will be held within ten days from training completion.

LANGUAGE

English

ASSESSMENT AND CERTIFICATES

Learners must successfully pass a 2.5-hour assessment (available in English and in Arabic) in two parts: multiple choice and written, within ten days from course completion.

Successful learners will receive an internationally recognized certificate from HABC, U.K Level 4 Award In Managing Food Safety or a local Certificate.

FOOD SAFETY TRAINING

HACCP | INSPECTION | AUDITING

HACCP

AWARENESS TRAINING



WHO SHOULD ATTEND?

This training is designed for all persons employed in food and food related businesses who are directly or indirectly involved in implementing and maintaining HACCP.

OBJECTIVES

Learners will have knowledge to:

- Apply HACCP principles practically in food and food related businesses in order to ensure effective food safety
- Explain the need for a Hazard Analysis system, state the principles and terminology relating to HACCP, and relate HACCP principles to practical situations

MATERIAL

- Handouts

CONTENT

- Hazards
- What is Hazard Analysis Critical Control Point (HACCP)
- Benefits of a HACCP system
- Prerequisites for HACCP
- The 7 principles of HACCP
- The steps for implementing HACCP
- The framework for the implementation of HACCP
- Decision trees
- Monitoring forms

DURATION

The course will be conducted in 4 hours.

LANGUAGE

English and Arabic

ASSESSMENT AND CERTIFICATES

Assessment is optional.

Learners can receive an attendance certificate.



LEVEL 3

AWARD IN HACCP IMPLEMENTATION (CATERING OR MANUFACTURING)



WHO SHOULD ATTEND?

This qualification is designed for all persons responsible for the development and maintenance of HACCP systems in manufacturing, processing, catering and retail food organizations, such as owners, managers, supervisors, food technologists, quality controllers, operations managers, production managers and HACCP team members. It is also appropriate for those who inspect or audit food premises.

OBJECTIVES

The aim of this qualification is to teach individuals the principles of HACCP and their application to food safety in order to allow them successfully implement HACCP and improve the standards and compliance with legislative requirements within their own premises.

MATERIAL

- Handouts,
- Group exercises
- Intermediate HACCP book

CONTENT

- The role of HACCP
- Legal obligations
- The principles of HACCP
- Hazard analysis methodology
- Identification of critical control points
- Monitoring procedures
- Verification of HACCP system
- Management of HACCP system

DURATION

This qualification is obtained by taking 18 hours course conducted over 3 days or in shorter sessions conducted during HACCP implementation meetins. The assessment will be held within one week from training completion.

LANGUAGE

English

ASSESSMENT AND CERTIFICATES

Learners must successfully pass a two-hour multiple-choice assessment.

Successful learners will receive an internationally recognized certificate from HABC, U.K Level 3 Award In HACCP or our attendance Certificate.



LEVEL 3

AWARD IN EFFECTIVE AUDITING AND INSPECTION



WHO SHOULD ATTEND?

This qualification is intended for persons who are or who may be involved in practical auditing or inspection of food premises, including internal and 3rd party auditors, enforcement officers and persons responsible for verifying HACCP, with the main emphasis of the course being on practical inspection and audit skills in the workplace.

OBJECTIVES

This qualification ensures learners have a thorough knowledge to:

- Improve their auditing/inspection competency
- Verify HACCP/food safety management systems
- Ensure the business is capable of producing safe food

MATERIAL

- Handouts
- Role plays
- Effective Auditing and Inspection Skills Book

CONTENT

This is an intensive course and will be presented in a varied and interesting way using the Highfield training pack and covers the following topics:

- The purpose of inspection process
- The basis for inspection
- The planning and the preparation of inspections
- The knowledge and skills of inspectors
- The Modeling
- The inspection process
- The analysis and interpretation
- The report preparation

DURATION

This qualification is obtained by taking 6 hours course conducted in one day.

The assessment is optional and will be held at the end of the course.

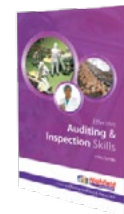
LANGUAGE

English and Arabic

ASSESSMENT AND CERTIFICATES

Learners must successfully pass a multiple-choice assessment.

Successful learners will receive an internationally recognized certificate from HABC, U.K Level 3 Award In Effective auditing and Inspection skills or a local Certificate.



DUBAI FOOD SAF-T TRAINING SCHEME

TRAINING SERVICES

BASIC FOOD SAFETY

WHO SHOULD ATTEND?

All Low risk employees (cleaners, drivers, helpers, etc.) working in the manufacturing, catering or hospitality industry such as food processing, slaughterhouses, restaurants, hotels as well as hospitals and schools' kitchens. This course is a prerequisite to enroll in PIC New Certification and PIC Advanced Certification courses.

OBJECTIVES

- Provide individuals with knowledge of the basic food safety practices
- Develop a food safety commitment towards the organization
- Promote Better Food Safety Culture within the organization
- Demonstrate the need of on-site Good Hygiene Practices in food preparation areas
- Deliver adequate understanding of local hygiene regulations

MATERIAL

- Lecture notes
- Handouts

CONTENT

The course will cover an introduction to the below listed topics:

- Framework of food safety in Dubai.
- Food safety legislations in Dubai.
- Factors that contribute to foodborne illness as listed by the World Health Organization.
- Common food safety issues in Dubai and the region, Surveillance data.
- Personal hygiene.
- Pest management (basic)
- Cleaning and disinfection (basic)
- Food Transportation.
- Food safety hazards (introduction)
- Food safety control measures (basic from Food Code)
- Food inspection information.
- Food watch information.
- Responding to food related complaints and emergencies.

DURATION

This qualification is obtained by taking 3 hours course. The assessment will be held at the end of the course.

LANGUAGE

English, Arabic, Hindi & Malayalam

ASSESSMENT AND CERTIFICATES

Learners must successfully pass a multiple-choice assessment at the end of the course.

BASIC FOOD SAFETY FOOD SERVICE

WHO SHOULD ATTEND?

Employees carrying high-risk jobs (chefs, food operators who come in direct or indirect contact with food) working in the manufacturing, catering or hospitality industry such as food processing, slaughterhouses, restaurants, hotels as well as hospitals and schools' kitchens. This course is a prerequisite to enroll in PIC New Certification and PIC Advanced Certification courses.

OBJECTIVES

- Provide individuals with knowledge of the basic food safety practices
- Develop a food safety commitment towards the organization
- Promote Better Food Safety Culture within the organization
- Demonstrate the need of on-site Good Hygiene Practices in food preparation areas
- Deliver adequate understanding of local hygiene regulations

MATERIAL

- Lecture notes
- Handouts

CONTENT

The course will cover a deeper insight to the below listed topics:

- Framework of food safety in Dubai.
- Food safety legislations in Dubai.
- Factors that contribute to foodborne illness as listed by the World Health Organization.
- Common food safety issues in Dubai and the region, Surveillance data.
- Personal hygiene.
- Pest management (basic)
- Cleaning and disinfection (basic)
- Food Transportation.
- Food safety hazards (introduction)
- Food safety control measures (basic from Food Code)
- Food inspection information.
- Food watch information.
- Responding to food related complaints and emergencies.

DURATION

This qualification is obtained by taking 6 hours course. The assessment will be held at the end of the course.

LANGUAGE

English, Arabic, Hindi & Malayalam

ASSESSMENT AND CERTIFICATES

Learners must successfully pass a multiple-choice assessment at the end of the course.





**PIC NEW & PIC ADVANCED
CERTIFICATION**
AS PER DM FOOD CONTROL DEPARTMENT

COURSE OVERVIEW

PIC training is intended for persons directly responsible for the food related operations in certain types of food establishments with direct authority, control or supervision over employees who engage in the storage, preparation, display or service of foods.

WHO SHOULD ATTEND?

PIC training is intended for persons directly responsible for the food related operations in certain types of food establishments with direct authority, control or supervision over employees who engage in the storage, preparation, display or service of foods.

It is a legal requirement that all businesses keep a copy of their PIC certificate on the premises and produce it for inspection on the request of food inspection officers.

OBJECTIVES

This training is designed to enable supervisors and managers identify practices that could lead to problems and carry out internal inspections of their premises in order to take appropriate corrective actions. It will provide PICs with the knowledge to:

- Develop and implement policies and procedures to prevent foodborne illnesses
- Ensure that all employees are fully trained before they start to work
- Monitor employee activities to ensure compliance with food safety regulations especially during receiving, preparation, display and storage of high-risk foods
- Follow-up food inspections conducted by the Food Control Department, take corrective and preventive actions when necessary
- Conduct in-house self-inspections of daily operations periodically to ensure that food safety policies and procedures are followed

MATERIAL

- Handouts
- Person in Charge Safety Books

COURSE PRE-REQUISITE

Basic Food Safety Training

PIC NEW (PIC-N)
LEARNING OBJECTIVES & ASSESSMENT
2 DAYS TRAINING COURSE

- Introduction to Food Safety
- Prerequisite Programs
- Understand Hazards and Control Measures
- Managing Food Safety Compliance

DURATION

Conducted in 12 learning hours spread over 2 days.

**PRE-REQUISITE & COMPETENCY
REQUIREMENTS**

Attendees must:

- Have achieved DM Basic Food Safety Qualification
- Be registered as primary or secondary PIC on Foodwatch
- Read and write Arabic and/or English
- Have enough skills to use mobile applications

COURSE PRE-REQUISITE

- Basic Food Safety Training
- Complete PIC certification training and examination

LANGUAGE

English and Arabic

ASSESSMENT AND CERTIFICATES

The assessment will be conducted upon completion of the training course by the awarding body on behalf of the Food Control Department.

- Learners must successfully pass a 1:20 minutes online exam of 40 multiple-choice questions. (Available in English and in Arabic).
- Successful PIC certification is valid for 5 years. Refresher course end of 3rd year or if deemed incompetent

PIC RECERTIFICATION
(PIC RECERTIFICATION (PIC-RE) AND PIC RECERTIFICATION ADVANCED (PIC-AD-RE))

WHO SHOULD ATTEND?

PIC RECERTIFICATION: Food handlers who completed the PIC Level 2 after the year 2017 as per Dubai Food Control Department.

PIC RECERTIFICATION ADVANCED: Food handlers who completed the PIC Level 3 after the year 2017 as per Dubai Food Control Department.

OBJECTIVES

- PIC RECERTIFICATION: 6 Hours.
- PIC RECERTIFICATION ADVANCED: 9 Hours.

PIC ADVANCED (PIC-AD)
LEARNING OBJECTIVES & ASSESSMENT
3 DAYS TRAINING COURSE

- Introduction to Food Safety
- Prerequisite Programs
- Understand Hazards and Control Measures
- Managing Food Safety Compliance
- Food Safety Management System
- Food Nutrition – School Supplier (Mandatory for suppliers to schools and food service businesses with nutritional claims – optional to all other fields)

DURATION

Conducted in 18 learning hours spread over 3 days.

**PRE-REQUISITE & COMPETENCY
REQUIREMENTS**

Attendees must:

- Have achieved DM Basic Food Safety Qualification
- Be registered as primary or secondary PIC on Foodwatch
- Read and write Arabic and/or English
- Have enough skills to use mobile applications

COURSE PRE-REQUISITE

- Basic Food Safety Training
- Complete PIC certification training and examination

LANGUAGE

English and Arabic

ASSESSMENT AND CERTIFICATES

The assessment will be conducted upon completion of the training course by the awarding body on behalf of the Food Control Department.

- Learners must successfully pass a 1:40 minutes online exam of 40 multiple-choice questions. (Available in English and in Arabic).
- Successful PIC certification is valid for 5 years. Refresher course end of 3rd year or if deemed incompetent

LANGUAGE

English and Arabic

ASSESSMENT AND CERTIFICATES

The assessment will be conducted upon completion of the training course by the awarding body on behalf of the Food Control Department.

- Learners must successfully pass a 1:20 minutes online exam of 40 multiple-choice questions. (Available in English and in Arabic).
- Successful PIC certification is valid for 5 years. Refresher course end of 3rd year or if deemed incompetent

WHO SHOULD ATTEND THE PIC?

Businesses need to appoint one PIC per premises. The below chart provides information on the requirements based on business type.

BUSINESS TYPE	PIC REQUIREMENT	QUALIFICATIONS
Bakery/Confectionery Cat. I: Meat, egg/cream/ milk based products	One per shift present in the production area	Advanced PIC Certification
Bakery/Confectionery Cat. II: Bread, chocolate, sweets, sugar, confectionery	One per establishment	PIC Certification
Fishmonger/ Fish stall	One per establishment	PIC Certification
Butcher shop	One per establishment	PIC Certification
Fruit and Vegetables stall - Raw whole vegetables only	One per establishment	PIC Certification
Grocery - Pre-packed food only	One per establishment	PIC Certification
Departmental Store/Supermarket Cat. I Mixed activities, open display of open high-risk foods and preparing to order	One in each counter where open high-risk food is handled	Advanced PIC Certification
Departmental Store/ Supermarket Cat. II - Pre-packaged food only	One per shift	Advanced PIC Certification
Vending Machine Requiring temperature control	One per license	License holder/manager with PIC Certification
Food kiosks Cat. I - Confectionary	One per license	PIC Certification
Food kiosks Cat. II - Cooked foods	One per kiosk	Advanced PIC Certification
Catering company Cat. I - With preparation at service site	One per shift per kitchen (depends on the size)	Advanced PIC Certification
Central Kitchens of restaurants or catering companies	One per shift per kitchen (depends on the size)	Advanced PIC Certification
Hospital Kitchen	One per shift present in the production area	Advanced PIC Certification
Day Care, Pre-school, School Cat. I - Production/ preparation	One per shift present in the production area	Advanced PIC Certification and additional qualification with Nutrition Module
Day Care, Pre-school, School Cat. II - Tea, coffee, snacks only	One per establishment	Advanced PIC Certification and additional qualification with Nutrition Module
Restaurant Cat. I - Hot holding, Cooling, Reheating and serving meals	One per shift present in the kitchen	Advanced PIC Certification
Restaurant Cat. II - Preparation and immediate service	One per shift present in the production area	Advanced PIC Certification
Cafeteria and café	One per shift present in the kitchen	Advanced PIC Certification
Hotels	One per shift present in the kitchen	Advanced PIC Certification
Manufacturing Plants	One per shift present in the production area	PIC Certification
Food Trading Companies	One per establishment	PIC Certification

In the case of hotels working under the same management that have more than one kitchen or production area, it is not necessary to have a PIC in each area unless the area is physically isolated from the other areas where the PIC is present. This rule is also applicable to larger food establishments with multiple kitchens or production areas that handle high risk foods. If the kitchen or production area/restaurant is managed by any independent subcontractor/ franchisee with independent management then all such food premises are required to have PICs.

Person in Charge of food manufacturing units are exempted from the formal training and examination process. The nominated PIC in such food establishments will be assessed by Food Inspection Officer from the DM Food Control Department.

