



Bringing Scientific & Technical
Resources to the African Continent

FOOD SAFETY, QUALITY CONTROL/ASSURANCE TRAINING WORKSHOP

20th – 24th February 2023.

Consumers all over the world are becoming increasingly concerned about the safety of food. Recent outbreak cases related to food safety have added to these concerns. Globally, people are not only demanding more food, but also a safe supply of food. Globalization of the food supply has increased the risk of spreading food-borne diseases internationally. Food safety issues are thus increasingly tied to global trade agreements and are the most important cause of non-tariff trade barriers. Public concern towards the residues of pesticides used in agriculture and food production has led to changes in pesticide use and environmental policies worldwide. These policy changes are also driven by safety issues. Food Quality Protection Act (FQPA) in the World demands new standards for pesticide residue tolerances in raw and processed foods. Food Safety issues are also controversial for the products developed through genetic engineering and biotechnology. In addition, new food safety standards are being considered for the food produced through organic agriculture.

Benefits:

This course will provide information, knowledge, and hands-on experiences in various issues of food safety in both public and private sector settings. The knowledge, information and experience gained through this course will help participants contribute towards the development of a safer food supply, well-founded public policy and a greater understanding of food safety issues.

DAY 1 (20th February 2023)	
Food Safety Introductions <ul style="list-style-type: none">• Registration and introduction	8.00-8.30am
<ul style="list-style-type: none">• Introduction to Food Safety systems.• Food systems, food safety and international food trade	8.30-9.30am
<ul style="list-style-type: none">• Regulatory and policy issues in food safety (nontariff trade barriers, international food laws)	9.30-10.30am
Tea Break	10.30-11.00am
Food contamination & Food safety Hazards <ul style="list-style-type: none">• Microbial, physical and	11.00-1.00pm

Chrom Africa Instrumentation Services Limited, Buruburu Business Complex Suite No.26, Mumias South Road, Buruburu.

P.O Box 4963-00100, Nairobi, Kenya. Telephone: +254 – (20)2594918,

US Operations: St. Paul, Min, USA Telephone: +1 651-731-3670

Email: info@chromafrica.co.ke : info@chromafrica.com Website: www.chromafrica.co.ke



Bringing Scientific & Technical
Resources to the African Continent

chemical hazards	
Lunch Break	1.00-2.00pm
<ul style="list-style-type: none"> Food safety issues with biotechnology products 	2.00pm-4.30pm
DAY 2 (21st February 2023)	
Future of Food safety systems <ul style="list-style-type: none"> GMP and food safety regulation Personnel Health & Hygiene 	9.00-10.30am
Tea Break	10.30-11.00am
<ul style="list-style-type: none"> Risk assessment, risk management and risk communication 	11.00-1.00pm
Lunch Break	12.30-2.00pm
<ul style="list-style-type: none"> Food preservation, including irradiation and food packing. 	2.00pm-4.30pm
DAY 3 (22nd February 2023)	
Sanitation in Food safety <ul style="list-style-type: none"> Cleaning Vs. Sanitation Cleaning Process Tools for cleaning Facility 	9.00-10.30am
Tea Break	10.30-11.00am
<ul style="list-style-type: none"> Documentation and Monitoring 	11.00-1.00pm
Lunch Break	12.30-2.00pm
Safety Monitoring <ul style="list-style-type: none"> Permits GFSI & Certification 	2.00pm-4.30pm
DAY 4 (23rd February 2023)	

Chrom Africa Instrumentation Services Limited, Buruburu Business Complex Suite No.26, Mumias South Road, Buruburu.

P.O Box 4963-00100, Nairobi, Kenya. Telephone: +254 – (20)2594918,

US Operations: St. Paul, Min, USA Telephone: +1 651-731-3670

Email: info@chromafrica.co.ke : info@chromafrica.com Website: www.chromafrica.co.ke



**Bringing Scientific & Technical
Resources to the African Continent**

<ul style="list-style-type: none"> • Good manufacturing Practices • Contamination • General employee Highgiene • Food Handling practices 	9.00-10.30am
<i>Tea Break</i>	<i>10.30-11.00am</i>
Hazards <ul style="list-style-type: none"> • Groups of Hazards • Types of Hazards 	11.00-1.00pm
<i>Lunch Break</i>	<i>1.00-2.00pm</i>
<ul style="list-style-type: none"> • Genetically modified organism (GMO) foods and food safety issue 	2.00pm-4.30pm
DAY 5 (24th February 2023)	
Hazard Analysis Control Points <ul style="list-style-type: none"> • Hazard Analysis and Critical Control Point (HACCP): Principles and practices • Introduction to the concepts of hazards and contamination • Illustrate examples of hazards • Control and elimination of hazards • Allergens as a special group of hazards 	9.00-10.30am
<i>Tea Break</i>	<i>10.30-11.00am</i>
Personal hygiene, hand washing & PPE <ul style="list-style-type: none"> • Introduce the importance of hygiene • Review concepts of contamination (need hazard lesson as prerequisite) 	11.00-1.00pm
<i>Lunch Break</i>	<i>12.30-2.00pm</i>

Chrom Africa Instrumentation Services Limited, Buruburu Business Complex Suite No.26, Mumias South Road, Buruburu.

P.O Box 4963-00100, Nairobi, Kenya. Telephone: +254 – (20)2594918,

US Operations: St. Paul, Min, USA Telephone: +1 651-731-3670

Email: info@chromafrica.co.ke : info@chromafrica.com Website: www.chromafrica.co.ke



**Bringing Scientific & Technical
Resources to the African Continent**

<ul style="list-style-type: none">• Proper Attire and behaviors• Illness and injury• Hand washing procedures and when to wash hands/gloves• Directors remarks and issue of certificates	2.00pm-4.30pm	
Dates: 20th – 24th February 2023 Deadline: 8th February 2023 Cell: 0722 844592	Cost: Kes: 78,880.00 or USD 800.00	Venue: Royal Court Hotel: Mombasa
Contact Person: Caleb Oyugi	Email: c.oyugi@chromafrica.co.ke	Cell: 0722 844592