FS 018 Person In Charge - Level 3



and develop personnel make responsible for the overall operation of Food Establishments for a limited time (the work shift).

Who Should Attend:

PIC can be the Owner of the business or a designated person, such as shift leader, Chef, Kitchen Manager or similar Individual, who is always present in the worksite has direct control supervision over employees who engage in the storage, preparation, display or service of foods.

It is a certification aimed at caterers and other food handlers. The qualification is intended candidates already working in catering that have a supervisory role.

Prerequisites:

There is no minimum qualification required to become a PIC. However, PICs should pass the certification relevant to their type of business.

Dubai Regulations:

All food establishments should have a PIC by December 2011. The Implementation period will begin in January 2011 and end in December 2011.

Structure:

Tutorials. Discussions. Group activities, Case Study & Quiz.

Course Introduction,

- Introduction to food safety
- Contamination hazards & controls
- Food poisoning
- Personal Hygiene
- Premises & equipment
- Microbiology (Multiplication and survival hazards)
- Cleaning & disinfection
- Pest management
- HACCP

Content:

- Dubai Rules and Regulations
- Desktop Inspection
- Role of PIC checklists

Venue:

TÜV Middle East courses in Training centre with facilities approved from Dubai Food Department.

Certificates:

The PIC Food Safety Certificate will be issued by Internationally Recognised Awarding **Bodies** accredited by the Dubai Accreditation Center.

A PIC certificate is valid for Five years from the date of issue with a requirement for a refresher course before the end of three years.

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

Duration:

3 Days

