

**\$189
ONLY**

NSURE[®]
Private Limited



FOOD PROTECTION MANAGER CERTIFICATION LIVE WEBINAR TRAINING



DO NOT MISS THIS AMAZING OFFER, **BOOK NOW!**

JULY 22nd & 23rd 2026

BENEFITS:

- **TRAINING**

Empowering owners, supervisors, and managers with techniques to train the employees in safe food handling practices

- **HACCP**

Understanding and prevention of foodborne illness in your hotel, deep knowledge of HACCP: Hazard Analysis Critical Control Point, an important risk prevention tool for the 21st century



- **KNOWLEDGE AND SKILLS**

Equips you with the knowledge, skills, and an understanding of the importance of taking responsibility for monitoring critical activities in the work place; lead, train and supervise others effectively in your team.

- **CREDIBILITY**

Enhancing your credibility with the Maldives FDA, Tourism Ministry and Health Authority



International accreditation as a
Food Protection Manager

WHO IS IT FOR:



- Generally recommended for Supervisor level upwards
- Those who have a responsibility of supervising or managing food safety in the operation
- Those who already have a knowledge of basic food safety and wish to enhance their qualification with an internationally recognised certification

- Food Suppliers
- All Chefs
- Restaurant Managers
- Store keepers
- Chief Stewards
- Hygiene Managers
- Purchasing Managers
- Those in charge of a food production, training, or a service outlet

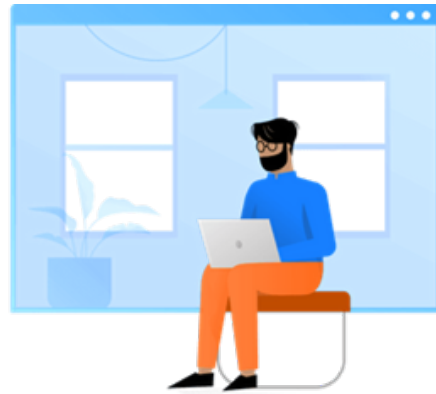
TABLE OF CONTENTS:

1. Providing Safe Food:

The danger of Foodborne Illness
Preventing Foodborne Illness
How Food becomes unsafe
Key Practices for ensuring Food Safety

2. The Micro World:

Microbial Contaminants
Bacterial
Viruses
Parasites
Fungi
Foodborne infection vs.
Foodborne Intoxication



3. Contamination, Food Allergies & Foodborne Illness:

Types of Foodborne Contamination
Food Allergies
Food defence & protection from intentional harm

4. The Safe Food Handler

How Foodhandlers can contaminate Food
Diseases not transmitted through Food
Components of a good Personal Hygiene Program

5. Purchasing and Receiving Safe Food:

General Purchasing and Receiving Principals
Monitoring Time and Temperature
Receiving and Inspecting Food

6. Keeping Food Safe in Storage:

Safe Storage Guidelines
Frozen; Chilled; Dry

7. Protecting Food during Preperation:

Thawing Food
Cooking Food
Cooling Food
Storing cooked Food
Reheating Potentially
Hazardous Food



NEWEST VERSION
COURSEBOOK
IN
PDF FORMAT

8. Protecting Food during Service:

General Rules for holding Food
Serving Food Safely
Off-Site Service
Eight Rules of Safe Foodhandling

9. Pest Management:

Integrated Pest Management
Identifying Pests and control measures
Using and Storing Pesticides

10. Cleaning and Disinfection:

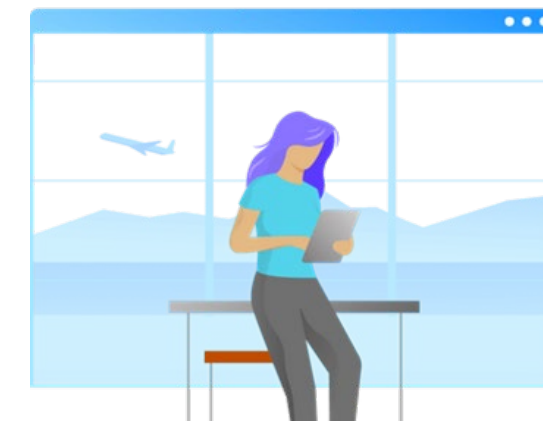
Sanitary Facilities and Equipment
Consideration for specific areas; Sanitisation standards
Choosing & Installing Kitchen Equipment
Machine Warewashing
Cleaning and Sanitizing in a three compartment sink
Cleaning and Sanitizing Equipment
Storing Utensils, Tableware & Equipment
Using Hazadous Material
Implementing a Cleaning Program

11. Principles of a HACCP System:

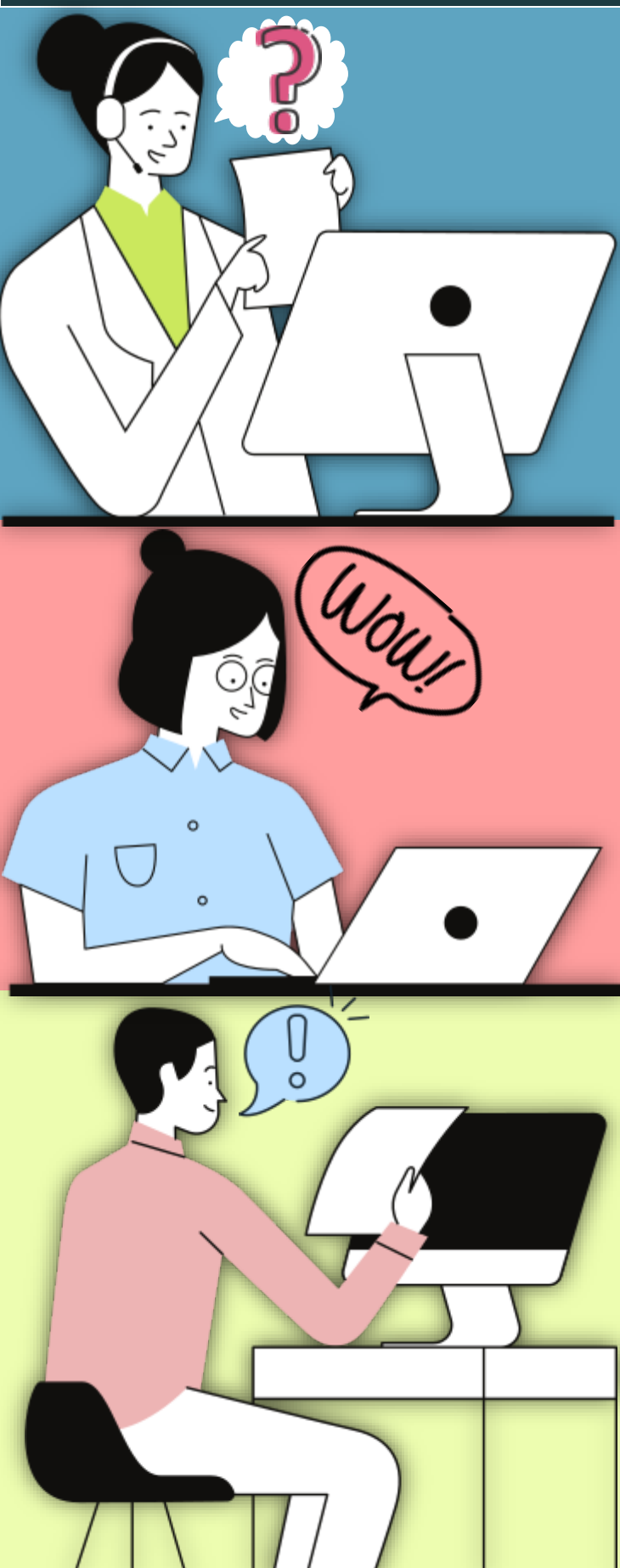
What is HACCP
Developing a HACCP plan
Applying the 6 principles and 12 stages

12. Regulations and Compliance:

Regulatory System for Food
The Food Code
Food Service Inspection Process



LIVE WEBINAR TRAINING



It is **interactive!** The trainer will give, receive and discuss information in real time.

The environment is a **face to face live video** session with the learners fully participating.

During the training, **we will share our screen** using presentations, documents, videos, multimedia, slides and other **interactive elements**.

We will encourage participation through many features; Feel free to **ask questions** and have them **answered live**, **interact with the instructor and other learners** during the sessions!

Take advantage of the **flexibility**: learners can **access learning material** from **anywhere** on virtually any device.

CERTIFICATE

- Administered online ServSafe exam on the last day.
- All successful candidates will receive an authenticated ServSafe Manager's Certificate from ServSafe USA
- Valid for 5 years as a Food Protection Manager
- It is internationally recognized and accredited.
- There are 90 multiple choice questions. The pass mark is 70.
- The ServSafe Food Protection Manager Certification exam is valid, reliable and legally defensible.



DETAILS OF THE COURSE

Dates: 22nd & 23rd July 2026

Hours: 9am to 5pm each day

Cost: **\$189** per participant (GST extra)

Includes: Comprehensive ServSafe Manager's Coursebook – PDF Format
Certified online exams

**AMAZING
OFFER!**



For more details, or to register,
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