



FOOD PROTECTION MANAGER CERTIFICATION

LIVE WEBINAR TRAINING



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

5 & 6 September 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**

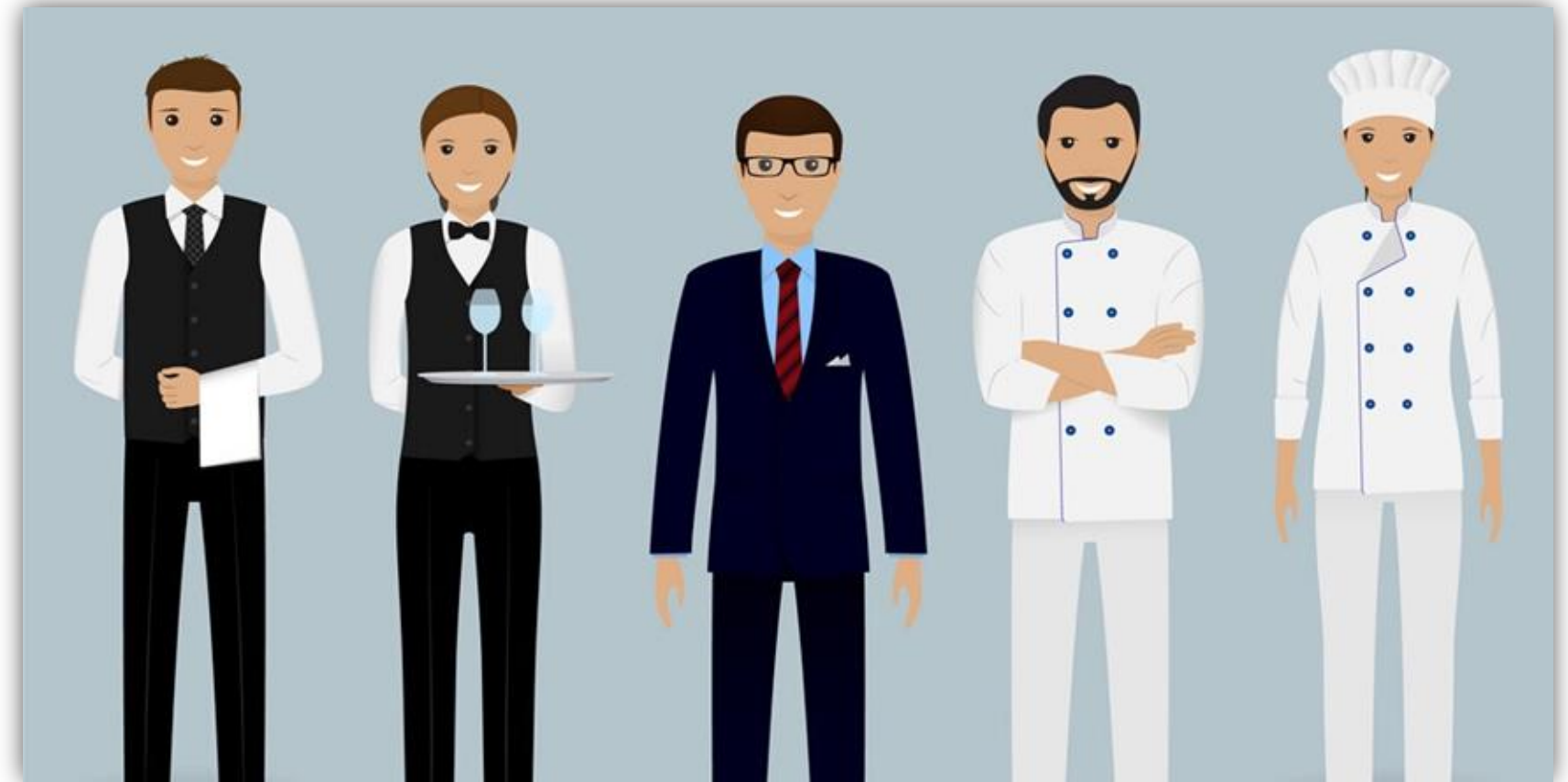
Enhancing your credibility with the Maldives FDA, Tourism Ministry and Health Authority



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

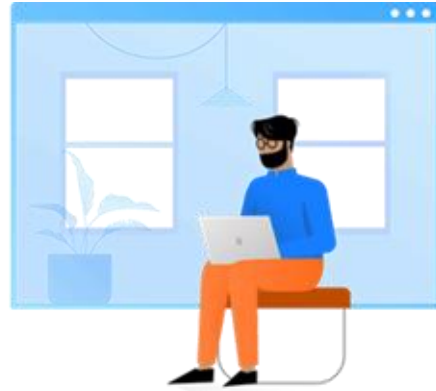
TABLE OF CONTENTS:

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



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:

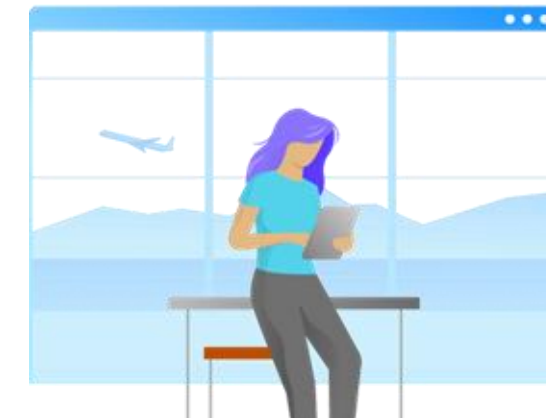
Sanitary Facilities and Equipment
Consideration for specific areas; Sanitisation standards
Choosing & Installing Kitchen Equipment
Machine Warewashing
Cleaning and Sanitizing in a three compartment sink
Cleaning and Sanitizing Equipment
Storing Utensils, Tableware & Equipment
Using Hazadous Material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

11. Principles of a HACCP System:

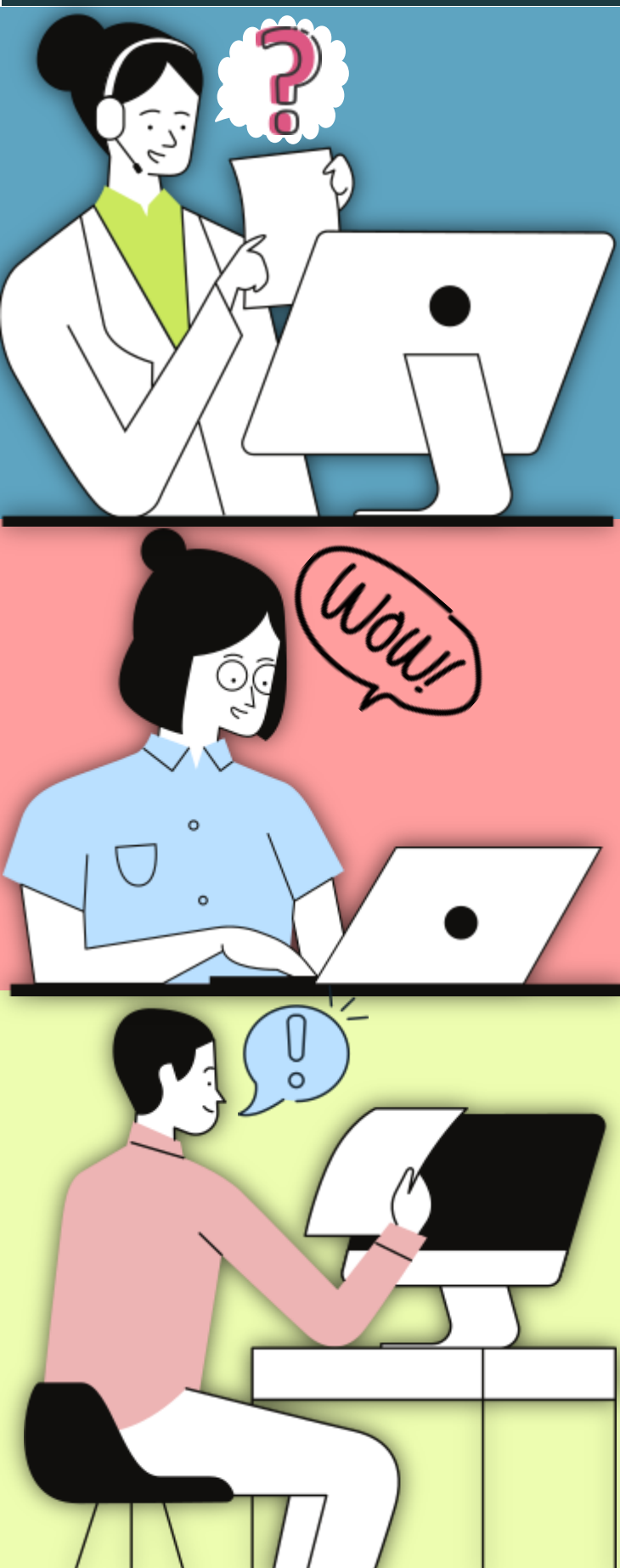
What is HACCP
Developing a HACCP plan
Applying the 6 principles and 12 stages

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: 5th & 6th September 2026

Hours: 9am to 5pm each day

Cost: \$189 per participant (GST extra)

Includes: Comprehensive ServSafe Manager's Coursebook – PDF Format Edition 8
Certified online exams

AMAZING
OFFER!

SCHEDULE

Day 1

0900 – 0915 : Welcome and Introductions
0915 – 1015 : Chapter 1 – Providing Safe Food
1015 – 1045: Chapter 2 – Forms of Contamination
1045 – 1100: Break
1100 – 1215: Chapter 2 – Forms of Contamination (contd.)
1215 – 1300: Chapter 3 – Safe Food Handler
1300 – 1400: Lunch
1400 – 1445: Chapter 4 – Flow of Food
1445 – 1515 : Chapter 5 – Purchasing, Receiving & Storage
1515 - 1530 : Break
1530 – 1600: Chapter 5 – Purchasing, Receiving & Storage
1600 – 1700: Chapter 6 – Preparation
1715 : End of Day 1

Day 2

0900 – 0915 : Revision
0915 – 1015 : Chapter 7 – Service
1015 – 1045: Chapter 8 – Food Safety Management Systems
1045 – 1100: Break
1100 – 1200: Chapter 9 – Maintenance & Pest Management
1200 – 1300: Chapter 10 – Cleaning & Sanitizing
1300 – 1400: Lunch
1400 – 1500: Revision
1500 - 1515 : Break
1515 : Start of Exams
1715: End of Exams and Day 2



For more details, or to register,
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