



**Hygeia**  
Quality Consultants



### About us

Hygeia Quality Consultants is a joint venture based in Dubai launched with a far sighted vision and focus on Training and Consultancy in Food Safety, Quality, Health & Safety and Environmental Management Systems. The organization is operated by qualified and competent professionals with dedication and commitment to achieve company vision and customer satisfaction. We are an approved centre to offer training and consultancy services in United Arab Emirates and other GCC countries. Hygeia Quality Consultants also provide international training qualifications from High field Awarding Body for Compliance (HABC), Taylor Shannon International Quality Services (TSI-QS) and Chartered Institute of Environmental Health (CIEH).

### Consultancy Services

#### **HACCP**

Hazard Analysis Critical Control Point (HACCP) is a systematic approach to identifying and controlling hazards that could pose threat to the production of safe food.

#### **Menu Safe**

Menu-Safe is HACCP based food safety management system for catering and food services with customized Standard Operating Procedures (SOP's) and a record keeping diary.

#### **British Retail Consortium (BRC Global Standards)**

BRC standard has been adopted by companies especially those supplying to British retailers.

#### **Food Safety Management System- ISO 22000**

ISO 22000 standard specifies the requirements for a food safety management system where an organisation in the food chain need to demonstrate its ability to control food safety hazards in order to ensure that food is safe at the time of human consumption.

#### **Quality Management System- ISO 9001**

ISO 9001 standard specifies internationally applicable requirements for management systems in order to ensure the quality of products, services, design and development.

#### **Environmental Management System- ISO 14001**

ISO 14001 standard specifies requirements for an environmental management system to enable an organisation to develop and implement policies and objectives which take into account legal requirements and information about significant environmental aspects.

#### **Occupational Health and Safety Management System- OHSAS 18001**

OHSAS 18001 standard specifies the requirements to enable an organisation to develop and implement policies and objectives which take in to account legal requirements and information about occupational health & safety risks.

#### **Audits**

Supplier Audit, Internal Audit and Kitchen Audit.

#### **Layout Design & Review**

Based on food safety guidelines and legal requirements.

### Training Services

#### **Food Hygiene Trainings**

##### **Basic Food Hygiene Course (Level 2): 1 Day**

For all food handlers to avoid food borne diseases.

##### **Basic Food Hygiene Refresher Course**

For all food handlers to refresh their food safety knowledge.

##### **Intermediate Food Hygiene Course (Level 3): 3 Days**

For supervisors, managers and chefs working in food industry.

##### **Advanced Food Hygiene Course (Level 4): 5 Days**

For HACCP team leaders, managers and chef in charge.

##### **Person In Charge Course Level 3: 3 Days**

For managers, supervisors and shift in charge involved in high risk and complex food operations.

##### **Person In Charge Course Level 2: 2 Days**

For managers, supervisors and shift in charge involved in medium risk food operations.

##### **Person In Charge Course Level 1: 1 Day**

For managers, supervisors and shift in charge involved in low risk food operations.

##### **GHP Training (Sharjah Food Safety Program): 1 Day**

For managers, supervisors and shift in charge to protect consumer health.

#### **HACCP Trainings**

##### **HACCP Awareness Course (Level 2): 1 Day**

For food handlers and HACCP team members.

##### **HACCP Implementation Course (Level 3) : 3 Days**

For all HACCP team members.

##### **HACCP Internal Auditing Course: 2 Days**

For internal auditors.

#### **ISO Trainings**

##### **ISO Awareness Course: 1 Day**

ISO 22000, ISO 9001, ISO 14001 and ISO 18001

##### **ISO Implementation Course: 3 Days**

ISO 22000, ISO 9001, ISO 14001 and ISO 18001

##### **ISO Internal Auditor Course: 2 Days**

ISO 22000, ISO 9001, ISO 14001 and ISO 18001

