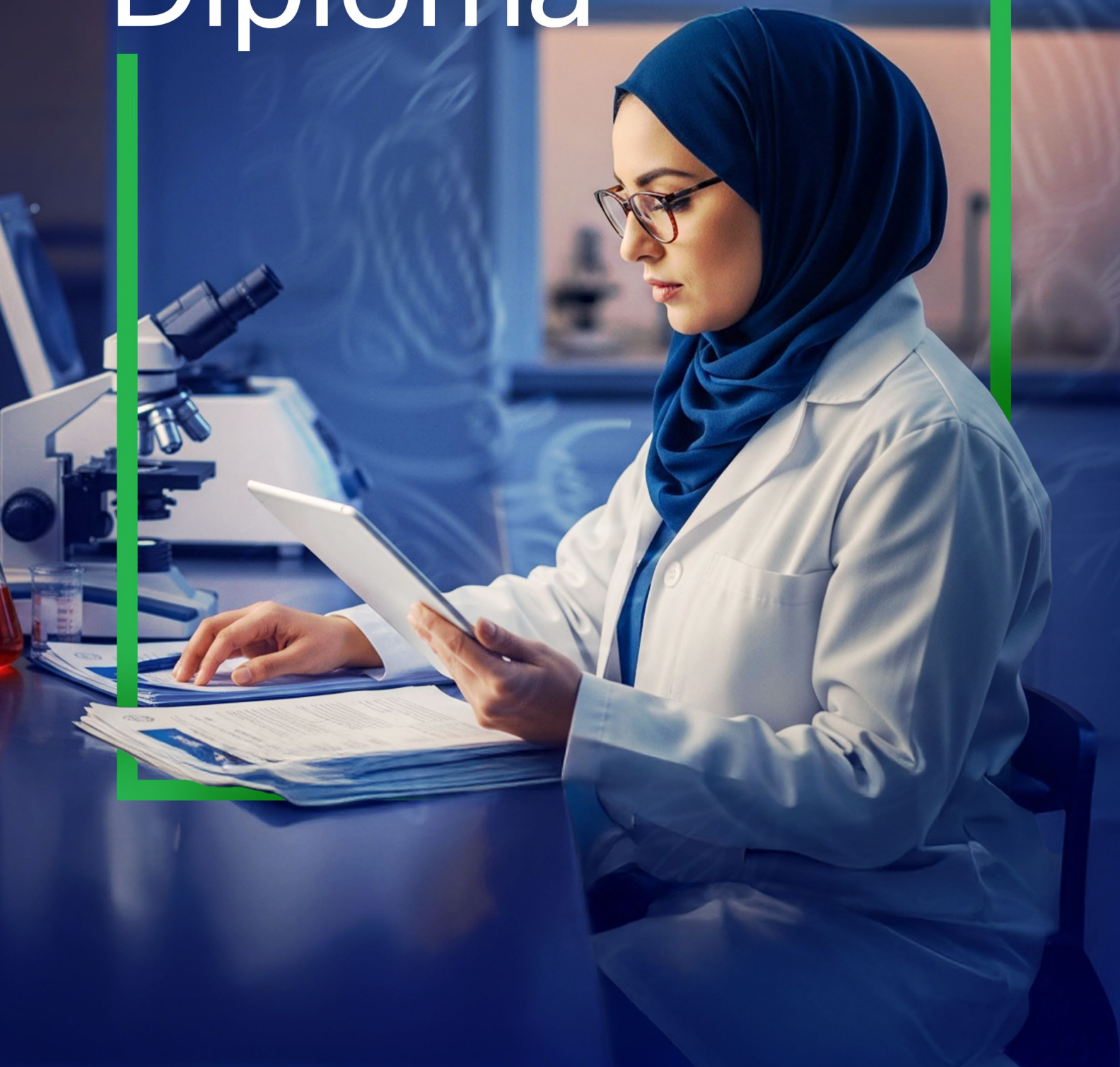


Food Safety Diploma



About E3melbusiness Medical Academy

E3mel Business Medical is the first educational platform in the Arab world specializing in the medical field. It was launched in 2019 to provide professional training courses for graduates and workers in various medical and scientific fields, such as human medicine, veterinary medicine, science, cosmetics, and healthy nutrition, through a select group of the best experts from doctors, pharmacists, and scientists with extensive experience.

About the Diploma

The Food Safety Diploma equips you with the essential and managerial skills needed to excel in food safety management. It offers a comprehensive curriculum that integrates food safety systems, risk analysis, and the management of food contaminants and allergens in healthcare facilities.

Throughout the diploma program, trainees gain fundamental knowledge of Good Manufacturing Practices (GMP) as required by FSSC and AIB standards. This is complemented by clear, illustrated practical applications that highlight the impact of food safety on business profitability, consumer safety, and satisfaction. Participants will also learn about food safety principles and tools used in hotels and restaurants, and the environmental pathogen testing program.

The diploma is delivered under the supervision of leading experts and specialists in food quality and safety, ensuring a complete academic curriculum and professional practical training that prepares you to become a future leader in the food quality sector.

Diploma Accreditation



ENTREPRENEURSHIP & BUSINESS
UNIVERSITY



Who is the diploma aimed at?

Food Safety Diploma for



Workers in the field of food quality

Workers in the field of food quality and production.



wishing to enhance their scientific knowledge

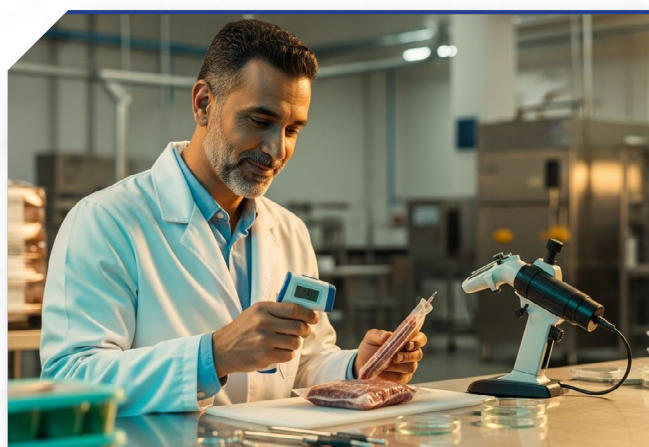
Those wishing to enhance their scientific knowledge in the field of food safety and quality.

**Veterinary students**

Veterinary students and recent graduates.

**Veterinarians planning a career**

Veterinarians planning a career transition to food safety.

**Veterinarians with 3 to 5 years of experience**

Veterinarians with 3 to 5 years of experience in food safety.

Advantages of studying the Diploma with **E3mel Business Medical**?

01

- ◆ Comprehensive training content covering the scientific and practical aspects of food safety.

02

- ◆ Flexible online learning supervised by leading experts in the field.

03

- ◆ Practical applications that simulate real-world work in food establishments.

04

- ◆ An accredited certificate that enhances your chances of promotion and employment in advanced food quality fields.

What will you gain upon Completing the Diploma?

- Gain fundamental knowledge of FSSC 22000 V5 requirements and tips for their effective implementation.
- Learn about the most important Good Manufacturing Practices (GMPs) according to FSSC and AIB requirements.
- Learn how to reduce risks to food products and prevent food poisoning through the HACCP system.
- Learn and understand the most important food safety tools in hotels, including food safety management, safe facilities, equipment, and cleaning.
- Develop methods for managing allergens and testing for environmental pathogens.

Certificate



Th The student can also obtain an accredited certificate from the American EBU University, within a maximum of 90 days of applying for it.

Upon completing all training courses in the Food Safety Diploma, the student receives a free certificate accredited by the E3mel Business Medical Academy, in addition to the possibility of obtaining a separate certificate for completing each training course within the diploma.

Learning Method

The study period is 12 months and can be reduced according to the student's desire to study more subjects in a shorter period of time.

The diploma consists of 11 training courses, and at the end of each course the student takes a test with a passing grade of 50%.

If the test is not passed, it is retaken one week after the first attempt.

The study is online on the academy's website, and upon the student's success in all subjects, he obtains a certificate accredited by the E3mel Business Medical Academy.

Diploma in Numbers



Training courses for the Food Safety Diploma and the duration of each course

Training Course	Duration
Pre-Requisite Programs Part 1	03:32:48
Pre-Requisite Programs Part 2	03:10:18
Pre-Requisite Programs Part 3	02:24:39
FSSC 22000 V5 – Awareness	03:27:59
Serve Safe Part 1	01:16:56
Serve Safe Part 2	01:09:07
Serve Safe Part 3	01:31:11
HACCP	01:24:40
Food Safety in Catering	01:01:11
Allergens Management	02:03:54
Environmental Pathogen	01:48:42

Note: The timing of each training session is shown in the schedule in hours and minutes.

Diploma Instructors

Dr. Mohamed Shady

- Head of Quality Assurance/Process Compliance - Beity
- Independent Trainer in Food Quality and Safety (GMP, HACCP, ISO, BRC, AIB, etc.)
- Food Quality and Safety Team Leader - Döhler
- Senior Food Safety Specialist - Mondelez International



Dr. Ahmed Abdel-Azim Abdel-Rahman

- Food Safety and Hygiene Manager, Marriott International
- Meat Inspection Physician, Ministry of Agriculture



Dr. Mai Taj El-Din

- 5 Years Experience as a Food Safety Auditor in Multinational Companies
- Food Safety Consultant and Instructor



Dr. Alaa Nabil

- Food Safety and Laboratory Manager, Golden State Foods Middle East
- Certified Trainer in Hazard Analysis and Critical Control Points (HACCP) and Food Safety Management Systems
- Head of Quality Department, Americana Saudi Arabia





أكاديمية

اعمل
بизнес



اشترك الان