

# IFC FOOD SAFETY HANDBOOK COURSE

An opportunity for food businesses and experts to upgrade food safety systems using the IFC Food Safety Handbook and strengthen food safety skills



## WHY THIS COURSE?

Ready to deepen your basic food safety knowledge, aligning to international food safety standards and Seeking opportunities for further IFC advisory support and partnership?

This intermediate level course helps food companies establish, professionally maintain, and enhance food safety system.

## THE COURSE PROVIDES

- Step-by-step upgrade on food safety
- Hands-on approach & methodology applicable to companies from various sectors with varying levels of food safety sophistication
- Interactive approach which engages, motivates, builds up practical skills and encourages to share experience with peers
- Practical tools and visuals to help companies improve food safety practices while implementing food safety management systems and maximize results
- Quick learning, practical skills leading to behavioral change
- Targets typical gaps on system documentation; strong accent on the most labor-intensive stage of implementation: tailoring and maintaining documents
- Best international practice customized to local market specificities

## COURSE CONTENT

- Introduction of Course and IFC Food Safety Handbook
- Session 1: Food Safety Management System Development
- Session 2: Prerequisite Programs Refresher
- Session 3: HACCP System Development
- Session 4: Food Defense and Food Fraud
- Session 5: Verification, Validation and Internal Audit
- Session 6: Documentation
- Session 7: Training
- Conclusion and Evaluation

## COURSE STRUCTURE

- Includes practical self-service tools and visual aids combined with modern training techniques which help to achieve better than expected results
- Helps quickly systematize knowledge, acquire practical skills and maximize effect of behavioral change

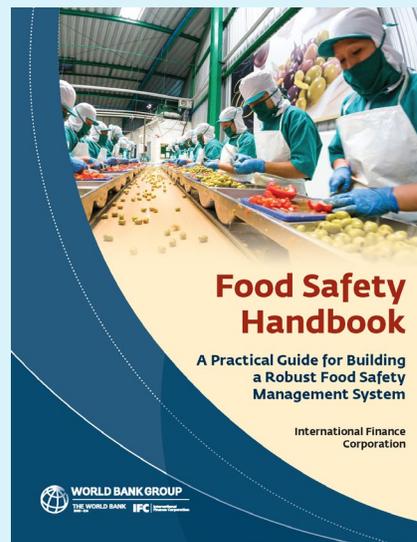
## TARGET GROUPS

Food manufacturing and catering businesses, food retailers, food safety experts, auditors, trainers and quality managers

## CONTACT US

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LEARN MORE at [www.ifc.org/foodsafety](http://www.ifc.org/foodsafety)



The IFC Food Safety Handbook: A Practical Guide for Building a Robust Food Safety Management System is designed to help food companies establish, professionally maintain, and enhance food safety—steps that are essential to improving global health outcomes and improving business.

The Handbook is a unique product. It has been developed with the support of leading food industry experts and is based on Codex Alimentarius requirements and best industry practices and standards. Among other attributes, it explains food safety management systems in detail, including system operations.

**IFC FOOD SAFETY HANDBOOK**  
self-paced e-Learning is available in  
**English, French, and Vietnamese**

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