



HACCP LEVEL 3

SUPERVISORY LEVEL

Fast-Track Your Food Safety Career

A focused 1-Day program designed to provide practical knowledge for implementing and monitoring HACCP systems effectively.



DURATION
1 DAY
INTENSIVE PROGRAM



WHO SHOULD ATTEND?

- ✓ Supervisors & Team Leaders
- ✓ QA/QC & Food Safety Staff
- ✓ Fresh Graduates (Food / Hospitality / Science)
- ✓ Job Seekers targeting MNCs (FMCG, Catering, Retail, Food Industry)



WHAT YOU WILL LEARN

- ✓ Introduction to HACCP & Food Safety
- ✓ Hazard Identification (Biological, Chemical, Physical)
- ✓ Critical Control Points (CCPs)
- ✓ Monitoring & Corrective Actions
- ✓ Basic Documentation & Compliance



KEY BENEFITS

-  High demand skill in the global food industry
-  Enhance your employability in MNCs
-  Globally recognized and internationally accredited certification
-  Short duration. Big career impact!



CAREER OPPORTUNITIES


Food Safety
Officer


QA/QC
Assistant


Production
Supervisor


HACCP
Coordinator



IDEAL FOR FRESH GRADUATES & JOB SEEKERS

The perfect stepping stone to kick-start your career in the food safety and quality industry.



**WE DON'T JUST TRAIN,
WE HELP YOU GROW!**

Career Guidance & Placement Assistance

— *After the Course!* —

- ✓ Personalized Career Guidance
- ✓ Resume Building & Interview Preparation
- ✓ Job Opportunities in Leading MNCs
- ✓ Industry Connections & Networking
- ✓ Dedicated Placement Support



LEARN TODAY • GET CERTIFIED • GET PLACED • BUILD YOUR FUTURE



ENROLL NOW

LIMITED SEATS – BOOK YOUR SPOT TODAY!



+91 79078 84504



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vlearnseducations@gmail.com