

## Menu-Safe Manager Training

**Trainers:** Professor Eunice Taylor, Dr Jerry Taylor, Dr Joanne Taylor, Aurelia Caccamo.

Delegates can attend the one-day Menu-Safe Manager Training at the Canadian University of Dubai. (5 minutes by taxi from the World Trade Centre).

The training course is for managers of food service and catering businesses that are interested in implementing the Menu-Safe system in their restaurants. Delegates will be those with responsibility for food safety in the kitchen, e.g. owners, managers, head chefs.

### Costs:

**Participants: Includes the training, the complete GHP/HACCP system and 3 months free implementation consultancy. Price: 2900 AED**

**Observers are welcomed from those interested in the system eg trainers, consultants etc. Price 1000 AED**

*A number of FREE observer places will be reserved for government representatives from the GCC.*



## **Menu-Safe: The Complete Food Safety Solution**

[www.menu-safe.com](http://www.menu-safe.com)

Menu-Safe provides a complete GHP and HACCP system, approved at the highest national and international standards. Menu-Safe is registered and approved by Dubai Municipality and used in businesses throughout the UAE.

In addition to the system, the Menu-Safe training and implementation process also provides the knowledge and experience required to achieve the following Canadian University of Dubai qualifications with *no extra training cost*:

1. Menu-Safe Management Diploma
2. Intermediate (Level 3) Food Safety Certificate (managers and head chefs)
3. Basic (Level 2) Food Safety Certificate (food handlers)

All trainees can complete a short Multiple Choice exam on the day of the training in order to receive a Menu-Safe Manager Diploma.

After studying the Menu-Safe system in detail managers also have the option to complete their Level 3 Food Safety Certificate.

The Menu-Safe system also provides an on-the-job training scheme for food handlers, allowing them to complete their basic food safety certificates.