

Scheme Code: QGC-CFSO-01

PROFESSIONAL CERTIFICATION

CERTIFIED FOOD SAFETY OFFICER (CFSO)

Certification Body: QGCert – Quality Group Certification LLP

BECOME A RECOGNIZED FOOD SAFETY PROFESSIONAL

Designed for individuals responsible for implementing, monitoring, and maintaining food safety systems within food manufacturing, catering, hospitality, retail, warehousing, and food service operations. This certification provides independent third-party recognition of food safety knowledge and practical skills required by modern food businesses.

INDUSTRIES COVERED

Food Manufacturing & Processing

Catering Operations & Hospitality

Restaurants & Food Service

Food Retail Operations

Warehousing & Distribution

Institutional Catering Facilities

TARGET PROFILES, ELIGIBILITY & CORE OUTCOMES

TARGET CANDIDATES: STUDENTS

- BSc / MSc Food Science & Technology
- BSc / MSc Microbiology
- BSc / MSc Biotechnology
- BSc Nutrition

FRESH GRADUATES

- Food Safety & Compliance Roles
- Quality Assurance Trainees
- Food Manufacturing & Production
- HACCP Implementation Teams

INDUSTRY PROFESSIONALS

- Food Safety Officers & Executives
- Compliance Officers & Food Inspectors
- Quality & Production Supervisors
- HACCP Team Members & QA Personnel

WHY CHOOSE CFSO?

- ✓ Industry-recognized professional credential
- ✓ Demonstrates competence in food safety management
- ✓ Enhances employability and career growth
- ✓ Supports compliance with food safety regulations
- ✓ Strengthens inspection and auditing capabilities
- ✓ Valid for 3 years with recertification opportunities

ACADEMIC ENTRY REQUIREMENTS

- Final-year BSc or MSc student in a relevant discipline, OR
- Degree holder in: Food Science, Food Technology, Microbiology, Biotechnology, Nutrition, Agriculture, Veterinary Science, or related disciplines.

RECOMMENDED KNOWLEDGE

- ✓ Basic food hygiene knowledge & HACCP awareness
- ✓ Understanding of food manufacturing operations
- ✓ Awareness of food safety regulations
- ✓ *Industrial experience is desirable but not mandatory

STRUCTURAL PROGRAM PARAMETER SCHEME OVERVIEW

Certification Title	Certified Food Safety Officer (CFSO)
Scheme Structural Code	QGC-CFSO-01
Recommended Learning	40–60 Hours
Certification Body	QGCert – Quality Group Certification LLP

CORE COMPETENCY FRAMEWORK BLOCKS

01	Food Safety Regulations Food laws and regulations, regulatory authorities, compliance obligations, and legal responsibilities.
02	HACCP Systems HACCP principles, hazard identification, Critical Control Point (CCP) monitoring, and verification activities.
03	Good Manufacturing Practices (GMP) GMP requirements, operational process controls, personnel hygiene rules, and facility engineering controls.
04	Food Hygiene Management Personal hygiene, comprehensive cleaning and sanitation, corporate pest management, and cross-contamination prevention.
05	Food Safety Inspection Techniques Inspection planning, field execution, multi-point observation techniques, and standardized reporting methods.
06	Risk Assessment Methodology Systematic hazard identification, risk severity evaluation, implementation of risk control measures, and risk monitoring.
07	Nonconformity Management & CAPA Identification of nonconformities, root cause analysis (RCA), corrective actions, and preventive system actions.
08	Incident Investigation & Recalls Food safety incidents, product complaints, contamination events, investigation methodologies, product traceability, and recall/crisis management protocols.
09	Food Safety Culture & Leadership Leadership commitment, employee awareness programs, behavioral food safety metrics, and continuous system improvement loops.

EXAMINATION, RECERTIFICATION & CAREER PATHWAYS

EVALUATION PARAMETERS MATRIX

Part A: Written Theory Examination Duration: 2 Hours • Multiple Choice Questions (MCQs) • Concise Short Answer Questions • Scenario and Application-Based Questions	Part B: Practical Field Assessment Duration: 1 Hour Candidates evaluate real-world food safety scenarios involving: inspections, hazard exercises, risk assessments, incident case studies, and CAPA planning.
--	--

3 Hours TOTAL DURATION	60% PASS THRESHOLD	50% COMPONENT MIN	3 Years VALIDITY TERM
----------------------------------	------------------------------	-----------------------------	---------------------------------

RECERTIFICATION MANDATE CPD Tracking (Annual): Minimum 15 Hours per year related to Food Safety, HACCP, GMP, Food Legislation, or Quality Management. Professional Activity Verification: Evidence of food safety employment, industrial internships, HACCP implementation projects, workshops, or training programs.
--

STRATEGIC CAREER PATHWAYS		
Food Safety Officer	Food Safety Exec	QA Officer
QC Officer	HACCP Member	Compliance Officer
Production Supr.	Auditor Trainee	Food Inspector
+ Supplier Quality Officer & Food Industry Management Trainee Roles		

Learning Outcomes Realized: Successful candidates will be able to apply legislation, implement hygiene controls, support HACCP systems, conduct inspections, manage nonconformities, evaluate GMP compliance, and lead corporate food safety culture initiatives.
--