

LIST OF COURSES - TRAINING DIVISION

The background of the page features a modern interior design. On the left, there is a light-colored wood-paneled wall and a wooden floor. A small, green, feathery plant in a dark brown pot is positioned in the bottom left corner. The right side of the page is dominated by a large, dark teal geometric shape that overlaps the wood paneling. The company name is printed in white on this teal background.

aspire
training
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consulting

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OUR CERTIFICATIONS



OUR ACCREDITATIONS /AFFILIATIONS



The Council for Six Sigma
Certification



FoSTaC EMPANELED TRAINING
PARTNER

NATIONAL SAFETY COUNCIL
MEMBER

MANAGEMENT SYSTEM STANDARDS

- QMS: ISO 9001 Internal Auditor & Awareness
- EMS: ISO 14001 Internal Auditor & Awareness
- OHSMS: ISO 45001 Internal Auditor & Awareness
- BCMS: ISO 22301 Internal Auditor & Awareness
- ISMS: ISO 27001 Internal Auditor & Awareness
- IATF 16949 Automotive Quality Management System
- ISO 13485 Quality Management System for Medical Device Manufacturing
- ISO 22301 Business Continuity Management Systems
- ISO/IEC 17025 Internal Auditor & Awareness
- ISO 22000 Internal Auditor & Awareness
- IMS IA & AWARENESS
- SA 8000:2014 Management system trainings
- Energy Management Systems (ISO 50001 awareness)
- FSSC 22000 V 6 Internal Auditor & Awareness
- GMP + FSA(B2) Version EN:1 JAN 2024
- ASC Shrimp Farm standard (Version 1.2.1), MSC Coc Standard (Version 5.1)
ASC CoC Module (Version 1)
- Facility Management Systems ISO 41001:2018
- ISO/IEC 42001 Artificial Intelligence Management System



ENVIRONMENT & SUSTAINABILITY PROGRAMS

- ISO 14064 - Green House Accounting Awareness Programme
- ISO 14067 Green House Gases-Carbon Footprint of Products
- ESG /Sustainability reporting Training Programme Awareness & Advanced
- Climate Change Requirements in ISO Management Systems Standards
- Adoption of Sustainable Development Goals (SDGs) to the Manufacturing / Service industry
- Sustainability reporting as per Global Reporting Initiative
- Identification and action planning of material topics for Sustainability
- Environmental Regulations and Compliance
- Energy efficiency and conservation
- Waste reduction and recycling
- Sustainable supply chain management
- Sustainable product design
- Green building practices
- Social and ethical business practices for Sustainability
- Understanding Ethical Audits
- Life Cycle Assessment to identify environmental impacts of products and services



OCCUPATIONAL HEALTH & SAFETY PROGRAMS

- Fire Safety
- Safe handling of tools and equipments
- Working at height
- Working in Confined Space
- Health and safety in workplace
- Risk assessment
- Control of Substances Hazardous to Health (COSHH)
- How to develop safety culture
- Electrical safety
- Incident investigation and loss causation theory
- Safety on mechanical works
- Deep excavation safety
- GRIHA
- Basic First Aider
- Fire Fighter
- Behavioral Safety
- Emergency preparedness



HABC- HEALTH & SAFETY COURSES



- Highfield Level 1 International Award in Safe Moving and Handling
- Highfield Level 1 International Award in Work at Height
- Highfield Level 1 International Award in Working in Confined Spaces
- Highfield Level 2 International Award in Fire Safety
- Highfield Level 2 International Award in Health and Safety In the Workplace
- Highfield Level 2 International Award in Risk Assessment
- Highfield Level 2 International Award in the Control of Substances Hazardous to Health (COSHH)
- Highfield Level 2 International Award in Work at Height



PMI APPROVED PROJECT MANAGEMENT COURSES



- Certified Associate in Project Management (CAPM)
- Project Management Professional (PMP)
- Program Management Professional (PgMP)
- Portfolio Management Professional (PfMP)
- PMI Construction Professional (PMI-CP)
- PMI Risk Management Professional (PMI-RMP)



CSSC APPROVED SIX SIGMA COURSES

- Green belt
- Yellow belt
- Black belt



The Council for Six Sigma
Certification



IOSH - SAFETY COURSES



- IOSH - MANAGING SAFELY v5.0



FSMA – TRAINING COURSES

- PREVENTIVE CONTROLS QUALIFIED INDIVIDUAL (PCQI)



BRCGS PROFESSIONAL COURSES

BRCGS Approved Training Partner

- BRCGS Food Safety Issue 9 -Lead Auditor
- BRCGS - Internal Auditor & Awareness
- BRCGS Food Safety Issue 9: Sites Training
- An Approach to Product Safety Culture Environmental Monitoring
- Risk Assessment
- Root Cause Analysis Validation & Verification
- Vulnerability Assessment for Food Fraud (VACCP)
- Hazard Analysis Critical Control Point (HACCP)
- Hazard Analysis Risk Assessment (HARA)
- Hazard Analysis and Risk Based Preventive Control (HARPC)
- BRCGS Packaging Materials Issue6 - Internal Auditor & Awareness
- BRCGS For Storage & Distribution Issue 4 - Internal Auditor & Awareness



HABC-HACCP & FOOD SAFETY PROGRAMME



- Highfield Level 1 International Award in Food Safety
- Highfield Level 2 Award in Food Safety for Catering (RQF)
- Highfield Level 2 Award in Food Safety for Manufacturing (RQF)
- Highfield Level 2 International Award in Food Safety
- Highfield Level 3 Award in Food Safety for Catering (RQF)
- Highfield Level 3 Award in Food Safety for Manufacturing (RQF)
- Highfield Level 4 Award in Food Safety Management for Manufacturing (RQF)v2
- Highfield Level 4 International Award in Food Safety Management for Manufacturing
- Highfield Level 4 International Award in Managing Food Safety for Catering.
- Highfield Level 2 Award in HACCP for Food Manufacturing (RQF)
- Highfield Level 3 Award in HACCP for Caterers (RQF)
- Highfield Level 3 Award in HACCP for Catering (RQF)
- Highfield Level 3 Award in HACCP for Food Manufacturing (RQF)
- Highfield Level 3 International Award in HACCP for Catering
- Highfield Level 4 Award in HACCP for Management (CODEX Principles) (RQF)v2
- Highfield level 4 International Award in HACCP Management for Catering
- Highfield Level 2 Award in Legionella Awareness (Hot & Coldwater system)
- Highfield Level 3 International Award in Developing a positive food safety culture
- Highfield Level 3 International Award in Food Allergen Management.

HIGHFIELD CERTIFIED FOOD SAFETY MANAGEMENT PROGRAMME



- Food Safety Supervisor (Catering) FSSC
- Food Safety Supervisor (Manufacturing) FSSM
- Food Safety Manager (Manufacturing) FSMM
- Food Safety Manager (Catering) FSMC

GENERAL HIGHFIELD PROGRAMME

- Highfield Level 3 Award in Effective Auditing & Inspection (RQF)
- Highfield Level 3 International Award in Delivering Training (IADT)



HABC PG DIPLOMA



HACCP & Food Safety Management (Manufacturing, Catering, Trading, Retail, Distribution and Packaging materials)



BASIC-FOSTAC

- Basic Catering – General & COVID
- Basic Catering – Integrated Child Development Services & COVID
- Basic Catering – Mid Day Meal & COVID
- Basic Catering – Bakery Level 1 & COVID
- Basic manufacturing – general & covid
- Basic Retail and Distribution – General & COVID
- Basic Storage and Transport – General & COVID



ADVANCE-FOSTAC

- Advance Catering – General & COVID
- Advance Manufacturing – General & COVID
- Advance Manufacturing – Milk and milk products & COVID
- Advance Manufacturing – Animal meat and meat products & COVID
- Advance Manufacturing – Poultry meat and meat products & COVID
- Advance Manufacturing – Fish and fish products & COVID
- Advance Manufacturing – Packaged water and water-based beverages & COVID
- Advance Manufacturing – Bakery Level 2 & COVID
- Advance Manufacturing – Edible oils and fats & COVID
- Advance Manufacturing – Health supplements and nutraceuticals & COVID
- Advance Manufacturing – Alcoholic beverages & COVID
- Advance Manufacturing – Organic food products & COVID
- Advance Retail and Distribution – General & COVID
- Advance Retail and Distribution – Point of sale of Health supplement & COVID
- Advance Storage and Transport – General & COVID
- Awareness – COVID 19 (Integrated with all the Basic and Advance courses) Awareness – Street Food Vending



DUBAI MUNICIPALITY APPROVED PROGRAMMES



- Dubai Municipality approved- Basic food safety training
- Dubai Municipality approved - Basic food safety-food service training
- Dubai Municipality Approved - Person In Charge (PIC)- Certification-Level 2 Training
- Dubai Municipality Approved - Person In Charge (PIC)-Advanced- Level 3 Training



OTHER PROGRAMMES

- Basic Food Safety (BFS)-TACCP & VACCP
- Good Manufacturing Practices (GMP)
- Microbial Safety & Environmental Management
- Halal Internal Auditor
- Halal Awareness
- BAP
- SMETA



BASIC SOFT SKILL TRAININGS

- Essential soft skill training for health care sector
- Communication Skills
- Teamwork and Collaboration
- Time Management
- Leadership Skills
- Interpersonal Skills
- Critical Thinking



HR PROGRAMMES

- POSH
- INTERPERSONAL SKILLS
- HEALTH & WELL-BEING
- ETHICS & INTEGRITY
- PROFESSIONAL DEVELOPMENT PROGRAMME
- CONFLICT RESOLUTION AND MEDIATION
- HANDLING DISCIPLINARIES
- TALENT MANAGEMENT AND DEVELOPMENT
- BULLYING AND VIOLENCE
- EMPLOYEE ENGAGEMENT
- CULTURAL AMBASSADOR: EMBEDDING CULTURE & VALUES

