

SASMA EUROPE SAFETY DEPARTMENT TRAININGS



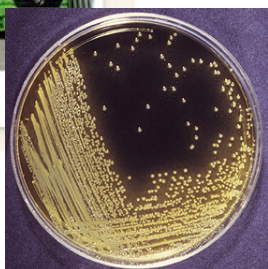
1. Guide to Food Defense System

In the current political situation and a hard game on the market SASMA proposes trainings in the scope of Food Defense. We work in contrast to the BRC and IFS programs focused on marketing and system aspects as well as to HACCP system, whose task is to detect and eliminate potential risks arising from product's contamination, which was made not intentionally. SASMA offers training on Food Defense standard, which aims to protect against any intentional threat of inside or outside your company.

In our training we base on materials and experience of the FDA organization. Our leading trainer, Ms. Anna Avraham, was taking part in implementing this scheme in companies from across Europe and more recently she was responsible for introducing Food Defense Systems into 23 companies in Israel and 10 companies in Russia.

2. Food Procedures, Processors and Transporters in food and cosmetic industry

The training is to prepare the company for proper internal control. The training teaches how to ensure the safety of production, safety of subcontractors and employees as well as safety of contracting companies providing transport services in the scope of registration, approval and shipment of goods in accordance with the recommendations of the Food Defense Program.



3. Threat/Vulnerability Assessment for food manufactures and cosmetic industry - TVA program procedures and methodology

We assume that nowadays HACCP program is incomplete and inadequate to ensure your company appropriate standard of safety. First step to protect our company accordingly is to prepare appropriate risk assessment investigating different types of hazards in various aspects.

It is important to assess and consider all types of risks whilst HACCP system is helping to detect and eliminate only potential risks made not intentionally.

Appropriate risk assessment must take into account any potential risks - not only intra-operative risk aroused on the premises – risk of the chemical, physical and microbiological origin but also outside-operative risk, which may be critical for operational effects.

As an example we can list environmental hazards, human factors or business contractors without an adequate level of safety and security procedures. TVA system operates on the security system basis, which has each company, but its task is the ocean of each potential risk both endogenous and exogenous risk.

We would like to show you the difference - the HACCP program gives us the confidence only to some extent, when we think about significant and specific aspects of food safety, which are predicted by us and can be controlled by us. TVA action is much broader, because it prepares the company for any possible and unexpected threats.



4. TVA Training based on ORM System (Operational Risk Management) and CARVER Plus Shock – development and improvements in Food Defense program

During this training we work with employees appointed to carry out proper risk assessment and we teach them how to do this basing on ORM Development Steps and ORM Operational Risk Assessment Matrix. Training shows basic methods of risk assessment in accordance with the latest standards.

During CARVER plus Shock course we train the participants how to improve internal systems HACCP based on following factors:

- **Critically** - means ocean of internal and external situation in the context of the political, economic and local situation, competition, etc.
- **Accessibility** - means ocean and raising the levels of safety inside and outside the company.
- **Recoverability** - creating a system that automatically and immediately take action during and after the potential risk event.
- **Vulnerability** - goal and factor, which means crisis situations where either goal is achieved and the factor is unknown, or goal was achieved by factor known to us.
- **Effect** - assessing scale of the event and its impact on the company and the product
- **Recognisability** – which tell us how quickly we can identify both target and factor.

During our training we create evaluation parameters tailored to the needs of your business, help you to create groups of experts and groups of rapid response for your company. Moreover we encourage you to create systems of modifying supply chain, key management replacement and last but not least - we emphasize the importance of ability to draw conclusions from crisis situation.

5. Self - Inspection Training



The training takes place in the manufacturing premises, where we teach participants how to properly perform a physical inspection of the premises without disturbing the production process. In connection with the formal requirements there may be trained and allowed only people with good health, good physical condition, entitled to work at heights (inspection of silos, roofs, etc.). We teach participants how to use equipment for inspection, how to conduct the inspection, how to evaluate its efficiency and how to prepare the whole documentation.

6. Proceedings and risk assessment for contracting companies and temporary staff

Training is addressed to the HR departments in manufacturing and transportation companies. Its aim is to provide basic knowledge of risk assessment. We teach our Clients how to make their own Back Door Safety Policy and supporting them in developing these solutions.

7. Mail Handling Policy Training

During the one-day training on the customer company premises we teach the proper handling of packages and letters, show how important is their proper reception, segregation, appropriate assessment, marking and proceedings in case of receiving suspicious packages. With our clients we are working on the basis of Israeli security rules applicable to small and medium companies as well as corporations.



8. Human Resource Program – training for HR Department

Human Resource Program is one of the ingredients of Food Defense, but because of its importance we treat it separately. It is easily observed that HR departments in companies of our clients do not cooperate with groups of Food Defense. The essence of our training is to educate about the consequences in case of lack of proper information flow, mental and physical violence in the company as well as train how to analyze our employees' behavior (the potentially dangerous behavior, suspicious behavior, passive worker, etc.).

During the course we pay attention on knives operating policies and we train how to supervise the use of knives and the use of chemicals in the company. Looking for solutions together with the participants of our training, we help the companies create its own procedures for supervision.

The Next Target of Bioterrorism: Your Food



9. System training conducted by experienced trainers:

1. The principles of good manufacturing practices in the production of paperboard and packaging according to GMP standards FEFCO).
2. Requirements for companies supplying packaging for food producers in the context of existing legislation and the preferred management systems (HACCP, ISO 22000:2005, BRC / IoP, IFS).

3. Requirements for companies supplying packaging for food producers in the context of existing regulations and standards BRC / IoP ed. 3 2008.
4. Training of internal auditors prepared according to the requirements of HACCP, BRC / IoP.
5. Quality management system, occupational health and safety and environmental ISO 9001, 14001, OHSAS 18001

10. Additional trainings:

1. Manufacture of food according to religious systems
2. Bioterrorism-contemporary threats
3. Security of food supply chain in hotel management
4. Food safety during mass events.

If you wish to register your participation or if you have any questions please contact us at the address a.avraham@sas-ma.org