



Balochistan Food Authority



BFA Training School

In a world where food safety is critical to public health and well-being, the Balochistan Food Authority (BFA) stands as a guardian of quality and trust. The BFA Training School is your gateway to mastering the principles of safe, hygienic, and sustainable food practices, guided by the standards set forth in the Balochistan Food Authority Act, 2014, Amended Act 2021.

BFA Training School, was established in 2024, with aim

- To deliver awareness sessions to Food Business Operators (FBO's) and the general public,
- Provide specialized training programs for FBO's.
- Organizing workshops and impactful seminars and foster to promote food safety and compliance with regulatory standards.

This booklet is designed to be your companion on this journey, providing comprehensive resources and practical tools to enhance your knowledge and skills. Whether you are a meat handler, food processor, vendor, or regulator, the training programs offered here are tailored to address the unique challenges and opportunities within Balochistan's vibrant food sector.

By engaging with this training, you are not just complying with regulations—you are joining a movement to elevate food safety, protect consumers, and build a stronger, more resilient food industry. This initiative empowers you to implement best practices, prevent foodborne illnesses, and uphold the highest standards in your field.

Together, let us transform the food landscape of Balochistan into a model of excellence. As you turn these pages, we encourage you to embrace the knowledge within and take pride in being an ambassador for safe, healthy, and high-quality food.

Welcome to the future of food safety—your role in shaping it begins here.

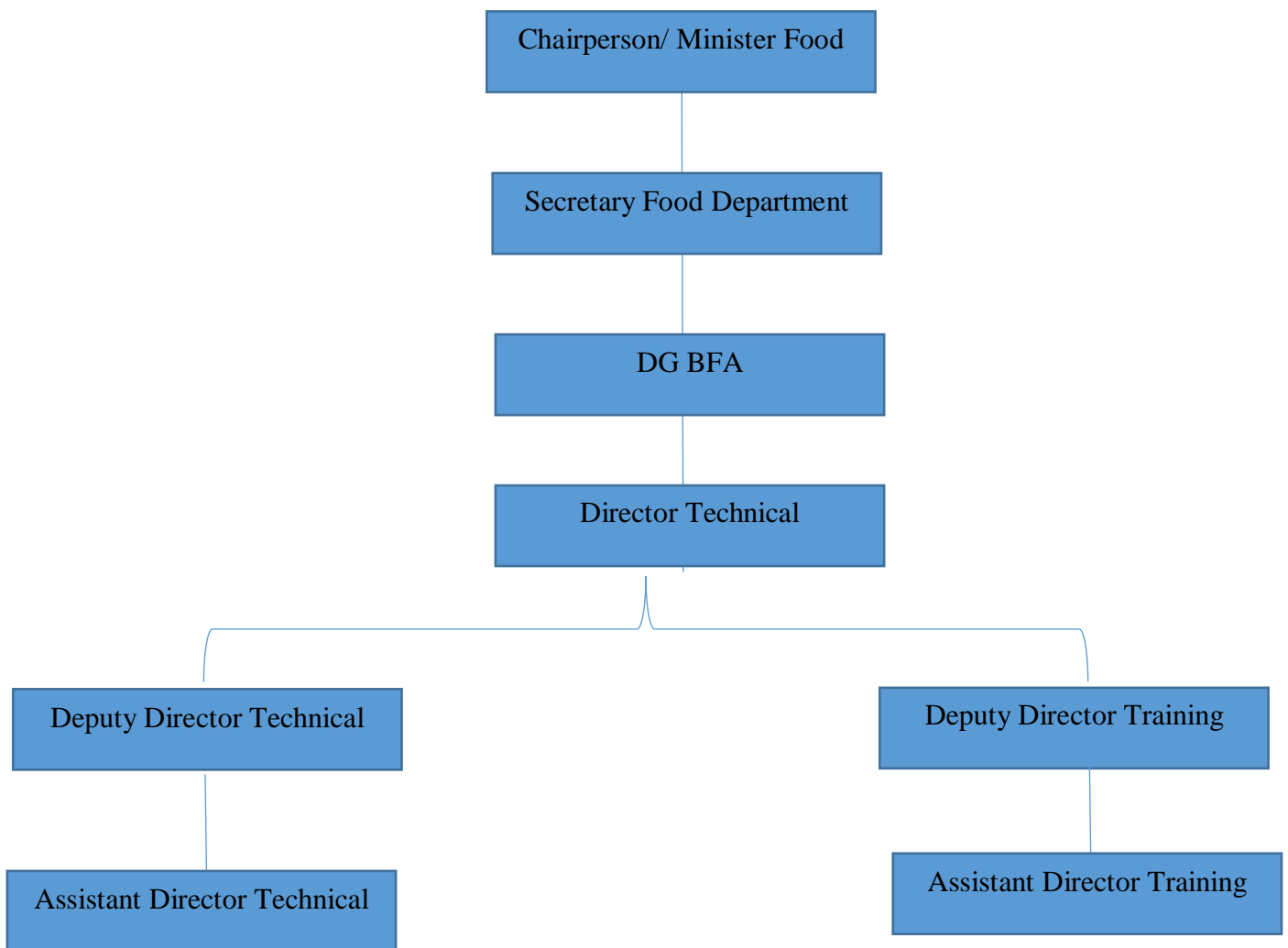


Key Objectives of BFA Training school

The key objectives of BFA training school are listed below:

- I. Enhance Food Safety Knowledge**
 - Equip participants with comprehensive knowledge of food safety principles, hygiene standards, and best practices to ensure safe food handling and preparation.
- II. Promote Compliance with Regulatory Standards**
 - To Ensure that individuals and organizations involved in the food sector understand and adhere to the Balochistan Food Authority Act, 2014, and other relevant food safety regulations, food safety standards and best practices involved.
- III. Prevent Foodborne Illnesses**
 - To Train food handlers, processors, and vendors on effective measures to minimize food contamination risks, ensuring public health and safety.
- IV. Encourage Sustainable Food Practices**
 - Advocate for environmentally responsible and sustainable methods in food production, processing, and distribution.
- V. Empower Food Handlers and Businesses**
 - Provide practical skills to improve the quality of food-related services, enhancing the credibility and competitiveness of food businesses in the market.
- VI. Build Awareness Among Stakeholders**
 - Raise awareness about the importance of food safety among all stakeholders, including food handlers, consumers, and regulatory bodies.
- VII. Foster a Culture of Accountability**
 - Instill a sense of responsibility in food handlers and businesses to prioritize safety and quality in their operations.
- VIII. Standardize Food Industry Practices**
 - Promote uniformity in food safety and quality practices across the country to meet both local and international food standards.
- IX. Encourage Continuous Improvement**
 - Inspire participants to adopt a mindset of ongoing learning and improvement, staying updated with advancements in food safety and hygiene.
- X. Support Public Health Initiatives**
 - Contribute to the broader goal of protecting public health by ensuring the availability of safe, nutritious, and high-quality food across the country.

Organogram of BFA Training School



Scope of BFA Training School

The Balochistan Food Authority (BFA) Training School is dedicated to promote food safety and hygiene across the province. Its key focus areas include:

- I. Training for Food Handlers**
 - Equip food workers with essential skills for safe and hygienic practices.
- II. Ensuring Compliance**
 - Educate businesses on the BFA Act, licensing, inspection and food standards requirements.
- III. Improving Public Health**
 - To Reduce foodborne illnesses through better practices and awareness.
- IV. Certifications**
 - Provide recognition and certification for trained food handlers.
- V. Sustainability**
 - Promote eco-friendly and efficient food handling methods.

The training school ensures safer food, healthier communities, and better standards for everyone.

Training Modules of BFA Training School

The BFA Training School offers a range of training module designed to improve food safety and hygiene practices in the premises of food business.

- I. **Awareness Sessions**
 - a. Basic introduction to food safety and hygiene.
 - b. Importance of safe food handling for public health.
- II. **Food Safety Level 1**
 - a. Fundamentals of food safety for beginners.
 - b. Personal hygiene, contamination prevention, and safe handling practices.
- III. **Food Safety Level 2**
 - a. Intermediate-level training for supervisors and food handlers.
 - b. Temperature control, cleaning protocols, and managing food safety risks.
- IV. **Food Safety Level 3**
 - a. Advanced training for managers and business owners.
 - b. Food safety management systems, hazard analysis, and regulatory compliance.

These courses are designed to meet the needs of various food handlers, ensuring they gain the knowledge and skills required to maintain high food safety standards.



BFA Training School Fee Structure

- I. Awareness Sessions**
 - a. Duration: _____
 - b. Fee: PKR _____ per participant
 - c. Ideal for beginners and entry-level food handlers.
- II. Food Safety Level 1**
 - a. Duration: _____.
 - b. Fee: PKR _____ per participant
 - c. Suitable for individuals handling food directly, focusing on hygiene and safety basics.
- III. Food Safety Level 2**
 - a. Duration: _____.
 - b. Fee: PKR _____ per participant
 - c. Targeted at supervisors with training on managing food safety risks.
- IV. Food Safety Level 3**
 - a. Duration: _____.
 - b. Fee: PKR _____ per participant
 - c. Advanced course for managers, covering food safety systems and regulatory

This fee structure ensures affordability while maintaining the quality of training for all participants.



Registration of Participants for BFA Training School

To register for any of the courses offered by the Balochistan Food Authority (BFA) Training School, participants can follow the simple registration process outlined below:

Steps for Registration

1. **Choose Your Course**
 - Select the course you wish to attend: Awareness Session, Food Safety Level 1, 2, or 3.
2. **Fill Out the Registration Form**
 - Complete the registration form available on the BFA website or at the Training School.
 - Provide basic details: name, contact information, course selected, and business details.
3. **Submit Required Documents**
 - Attach any necessary documents, such as proof of employment or ID (if required).
4. **Payment of Fees**
 - Pay the course fee via the provided payment methods (bank transfer, easy paisa, or online payment options).
 - A receipt of payment will be issued upon successful transaction.
5. **Confirmation of Registration**
 - After submitting the form and payment, you will receive a confirmation email or call.
 - The confirmation will include details about the course schedule, venue, and any materials required.
6. **Attend the Course**
 - Arrive on the scheduled date and time to attend the training session.
 - Ensure to bring any identification or documents required for the session.

This registration process ensures smooth enrollment and a seamless training experience for all participants.

