

## NHI awarded CIEH's HACCP certification

The National Hospitality Institute (NHI) in Muscat has been working closely with the Chartered Institute of Environmental Health (CIEH), the leading environmental and public health training and awarding organisation, to implement the new CIEH Food Safety System, which is available to food businesses across Oman and UAE.

NHI is consequently the first organisation to be awarded a CIEH HACCP certificate and a presentation of the framed certificate was made to Robert MacLean (principal) and Shabu Thambi (team leader of Gulf Chef School) of NHI.

The CIEH Food Safety System took kit provides a comprehensive written food safety management system for food business operators which complies with food control regulations. The simple-to-use pack is based on the principles of Hazard Analysis Critical Control Point (HACCP)-based risk management and is currently being rolled out across



restaurants and food business across the region.

NHI has successfully implemented the CIEH Food Safety System in its Gulf Chef School training kitchens in Muscat, having undergone one to one coaching sessions with CIEH trainers to assist them in setting up and implementing the pack into their operation.

MacLean said, "NHI's plan is

to continue to confirm our role as Oman's leading training provider in the hospitality and tourism sector and part of this is making a commitment to excellent standards of food safety within our own organisation so that students who train within our chef school experience food safety at a high level and can take this knowledge and understanding out into industry.

"NHI is keen to set the standards that are expected within the industry and the benefit of adopting the CIEH Food Safety System is that for the first time we have been able to efficiently and effectively document the management of food safety risks within our own kitchen operations and have a simple system that allows us to proactively manage these."