الهيئة العامة للغذاء والدواء
Saudi Food & Drug Authority

أكاديمية الغذاء والدواء
SFDA Academy

SFDA Academy Training Programs

Training Program Name	Training Program Goals

01 **Introduction to Quality of Inspection Laboratories**

- 01 Understand the intended meaning of "quality" term.
- 02 Understand the importance of applying quality at the national level.
- 03 Learn about the basics and elements of quality infrastructure.

02 **Food Quality and Safety**

- 01 Identify the sources of contamination in food and protection methods.
- 02 Learn about the basics of inspection of establishments and the most important inspection points to consider during field visits
- 03 Identify the difference between the food quality and food safety.
- 04 Learn about the remarkable international systems of food safety and quality applicable to food facilities.

03 **Implementation of the safety food standards in food industries**

- 01 Identify food safety systems and standards.
- 02 Identify the proactive requirements for food safety and how to determine them
- 03 Development of decision-making capabilities and the positive impact on results.

04 **Classification and organization of integrated and combined products**

- 01 Identify the concept of integrated/ combined product.
- 02 The SFDA's approach and the sectors' role in organization, registration, and assessment of integrated and combined products.
- 03 The remarkable updates in the project of integrated and combined product regulation

05 **Borderline products classification**

- 01 Understand the regulations approved by the SFDA and borderline products.
- 02 Identify the mechanisms and standards of regulation and classification of products and borderline products.
- 03 Remarkable updates in the regulations and procedures of product classification.

Training Program Name	Training Program Goals

06 **Technical procedures for feed products registration**

01 Develop the trainees' cognitive skills within the scope of feed products registration

02 Learn about the laws and regulations governing the feed products in Saudi Arabia.

03 Identify the methods of feed product classification and apply them practically with trainees.

04 Identify the documents required for feed products registration.

05 Identify the approved types of package cards according to the feed product classification.

07 **Conformity of food products with the technical regulations and standards**

01 Explain the SFDA employees' mechanism for conformity of the food products with the technical regulations and food standards approved by SFDA.

08 **Methods of research assessment**

01 Identify the research types.

02 How to read scientific paper in detail.

03 Critical assessment of the research

09 **How to develop research question and conduct literature review**

01 How to develop and evaluate research question

10 **Requirements for safe use of medical devices inside healthcare facilities**

01 Learn about executive administration activities for control and biometrics

02 Identify the requirements for safe use of medical devices inside healthcare facilities

Training Program Name	Training Program Goals

ISO 22000 Food safety management

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01 Identify and understand the reasons for developing ISO 22000 and its relation to the other ISO standards.

02 Understand the requirements for applying ISO22000 (food safety management) to food facilities.

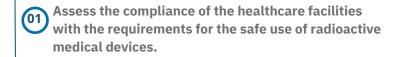**03** Ability to evaluate compliance of facilities with ISO22000 requirements.

Assessment of medical devices and supplies files

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01 Having good knowledge of the laws and regulations of medical devices and supplies required for technical file assessment.

02 Identify the mechanism for reviewing medical devices and supplies files.

03 Analysis the common mistakes in the technical files of medical devices and supplies

Requirements for the safe use of radioactive medical devices

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01 Assess the compliance of the healthcare facilities with the requirements for the safe use of radioactive medical devices.

Integrated Vector Management (IVM)

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01 Identify the integrated management

02 Action plan for combating disease-vectors such as mosquitoes and cockroaches, and how to control these pests in the environment.

03 Use of available resources for reducing economic costs, environmental and health impacts and minimizing dependence on pesticides.

04 Have full knowledge and know-how to manage these pests.

Training Program Name	Training Program Goals

15 Food quality and safety

01 Identify contamination sources in food and methods of protection

02 Learn about the basics of inspection of establishments and the most important inspection points in field visits

03 Identify difference between the food quality and food safety.

04 Learn about the remarkable international systems of food safety and quality applicable to food facilities.

16 ISO 22000 Food safety management

01 Identify and understand the reasons for developing ISO22000 and its relation to the other ISO standards.

02 Understand the requirements for implementing ISO22000 (food safety management) in food facilities.

03 Ability to evaluate compliance of facilities with ISO22000 requirements

17 Scientific research and database

01 Identify and understand the scientific research properly.

02 Explain and describe the different contents of scientific papers and how to select the paper type according to the researcher's goal.

03 Explain scientific magazines and discuss the theme of impact factor and selecting the proper magazine for publication

04 Identify the scientific databases and academic search engines and how to use them properly to select the appropriate and reliable scientific paper.

18 Risk management in laboratories

01 Identify and understand laboratories related risks.

02 Identify, analysis and assess risk sources.

03 Learn about how to deal with and treat each risk.

Training Program Name	Training Program Goals

19 **Basic Medication Safety Course**

01 Enhance the knowledge of the healthcare providers about medication safet.

02 Promote Safe Medication Practices

03 Promote a Just Culture for reporting and managing medication errors

04 Provide tools for incorporating medication safety into work processes.

20 **How to transfer the studies' results into scientific opinions**

01 Identify how to read scientific paper.

02 How to critically evaluate scientific proofs.

03 Identify the scientific statement concept and phases of its issuance.

04 How to write a scientific opinion.

21 **Standard specifications and technical committees**

01 Develop the participants' skills in the field of measurement and standard specifications.

02 Skills of drafting the standard specifications

22 **Hand-on GC-FID**

01 Why do we perform alcohol analysis.

02 Apply standard operating procedure for alcohol analysis by GC-FID.

03 Explain principle and software of GC-FID and interpret analysis results.

23 **Requirements for safety and laboratories approval according to ISO17025 & ISO9001**

01 Reasons behind paying attention to implementing comprehensive quality in laboratories

02 Identify ISO17025 and ISO9001 and their relation to implementing quality systems in laboratories.

03 Developing the knowledge on basics of quality management systems in laboratories

Training Program Name	Training Program Goals

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Pharmaceutical Laboratory

01 Identify and apply the General Pharmaceutical Laboratory Tests (Physical).

02 Identify and apply the General Pharmaceutical Laboratory Tests (Chemical).

03 Operate Pharmaceutical analysis Instruments.

04 Avoid Pharmaceutical analysis mistakes

05 Increase your productivity

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Research study design and ethics

01 Identify the types of research methodologies.

02 Learn about the remarkable concepts in research study design.

03 Learn about the remarkable concepts in scientific research ethics.

26

Pharmaceutical, biological and advanced therapy medicinal products clinical studies: Clinical evaluator perspective

01 Pharmaceutical, biological and advanced therapy medicinal products clinical studies: Clinical evaluator perspective

02 Appraise the safety and efficacy data in clinical studies

27

Heavy metals analysis by ICP-MS

01 Why do we perform heavy metals analysis.

02 Apply standard operating procedure (SOP) for heavy metals analysis by ICP-MS.

03 Explain principle and software of ICP-MS and interpret analysis result.

28

Dissolution testing for semisolids

01 Explore the different dissolution systems for semisolids.

02 Identify the critical parameters of drug release studies on semisolids

03 Discuss the Applied methods for certain active pharmaceutical ingredients.

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Identify ISO2200:2018 Food safety management systems

01 Identify ISO22000 Food safety management system.

02 Learn about the benefits of implementing the system to guarantee the food safety.

03 Difference between the food safety management system, risk assessment system and critical control points.

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