



ROMANA Skills Training LLC



“Your Partner in Safety, Quality And Sustainability”



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ABOUT US

ROMANA Skills Training LLC is a KHDA and Dubai Municipality-approved training center based in Dubai. We specialize in delivering high-quality training and consultancy services in health, safety, food safety, quality, and environmental standards, catering to diverse industries and organizations.

Our mission is to provide comprehensive training solutions that emphasize health, safety, food safety, quality, and environmental sustainability. We are committed to delivering programs that adhere to international standards while ensuring full compliance with UAE laws and regulations.



WHY CHOOSE ROMANA?

KHDA and Dubai Municipality Approved: Ensuring credibility and compliance with local authorities.

International Standards Alignment: All programs are designed to meet global benchmarks such as ISO, HACCP, and OHSAS standards.

Tailored Solutions: Training programs are customized to meet the unique needs of businesses and individuals across various sectors.

Expert Instructors: Our team consists of experienced professionals dedicated to delivering impactful training.

Comprehensive Services: We offer both training and consultancy to help organizations achieve their safety, quality, and environmental goals.





OUR COMMITMENT:

At ROMANA, we are dedicated to creating safer, healthier, and more sustainable environments for businesses and individuals. By choosing ROMANA, you are partnering with a trusted leader in training and consultancy, committed to excellence and continuous improvement.

Let us empower your organization to meet and exceed safety, quality, and environmental standards.

MISSION & VISION:

We envision ourselves as the top quality HSE Training Provider in UAE in particular and GCC at large with a solid reputé for offering excellent and the most advanced training solutions. We define our mission as creating safety (HSE) awareness among organizations and individuals and enabling them to follow national and international Health Safety and Environment best practices and relevant local regulations.

Our mission also involves helping them with effective and proper training solutions and practical applications in real-time situations to minimize and eliminate risk and create a safe and lively workspace.

We also assist organizations to monitor and achieve compliance with applicable HSE statutes and requirements.



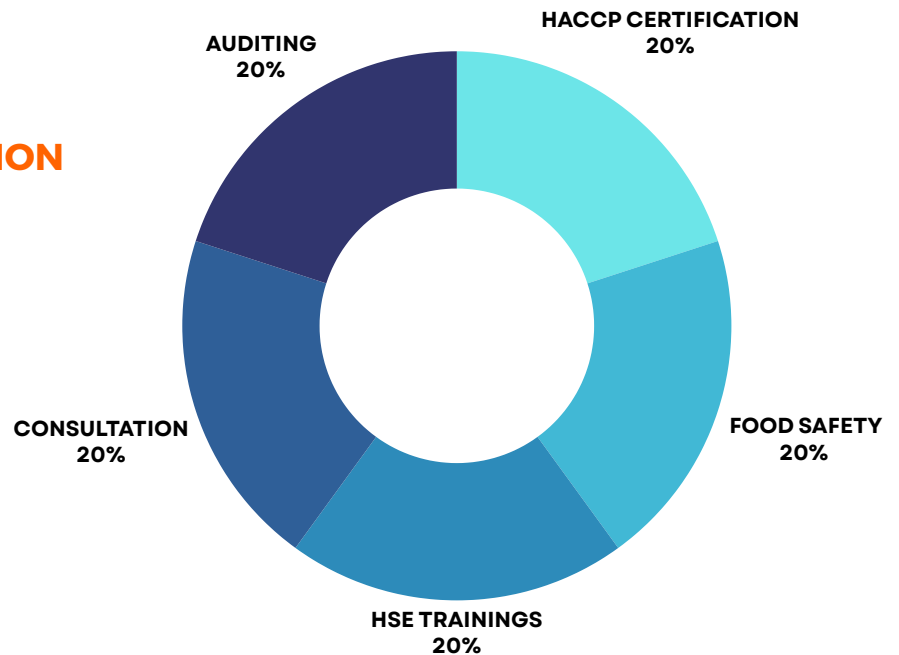
At ROMANA we always strive to achieve customer satisfaction, quality work, business integrity, mutual trust, and fairness in dealings.





OUR FOCUS:

- **ISO & HACCP CERTIFICATION**
- **FOOD SAFETY TRAINING**
- **HSE TRAININGS**
- **CONSULTATION**
- **AUDITING**



OUR CORE SERVICES:

1. Health & Safety Training

Promoting safe work places with programs tailored to industry-specific risks.

Aligned with ISO 45001 and UAE occupational safety regulations.

2. Food Safety Training & Consultancy

Training programs based on global standards like HACCP, ISO 22000, and Dubai Municipality Food Code.

Expert guidance on implementing robust food safety management systems.

3. Quality Management Training

Courses and consultancy to achieve and maintain compliance with ISO 9001 standards.

4. Environmental Training & Consultancy

Focusing on sustainability and compliance with ISO 14001 and UAE environmental laws.



OUR CONSULTING SERVICES

- Identify & Analyze customer needs.
- Design solutions aligned to industry standards organizations across various industries, for enterprise-wide deployment of food safety management system and quality management system such as ISO 9001 Management System, , Menus safe, Allergen management, Risk Management, HSE to name a few.
- Romana has designed its offerings, to help organizations align their strategic objectives with day-to-day business and operational goals. Our services aid companies to reduce food safety incidents, increase productivity and improve quality and customer satisfaction.

HACCP CONSULTING

We make your food production and services as safe as possible by carefully performing risk assessment assignments through a range of international best practices, we ensure that organizations have effective food safety management systems in place to protect employees, generate customer confidence and enhance your business reputation

WHERE DOES OUR SPECIALIZATION LIE?

We specialize mainly in food manufacturing, Restaurants & Cafes, Bakeries, Catering Hypermarkets, Supermarkets, warehouses, Hotels clubs and retail food businesses

PROCEDURES & PROTOCOLS

- | | |
|--|---|
| <ul style="list-style-type: none">• Gap analysis audit• Develop a corrective action plan• Developing SOPs• Hazard analysis & Risk Assessment analysis• Project support - Bridging, Contractor Management, auditing & assurance | <ul style="list-style-type: none">• Develop PRP risk Risk reviews & studies• HACCP plan• Identifying CCPs• Validation• Verification• Internal audit• Develop HACCP Operational manual |
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FOOD SAFETY AUDITING SERVICES

1. SUPPLIER AUDIT

Food Supplier Audit Program

At ROMANA Skills Training LLC, we assist food manufacturers, retailers, wholesalers, distributors, and food service operators in implementing robust food supplier audit programs on their behalf.

What We Offer

- **Independent Assessments:** We conduct objective evaluations to ensure suppliers meet your company's standards and comply with legal requirements across the supply chain.
- **Comprehensive Compliance Evaluation:** Our experts assess supplier compliance and performance against your specific criteria, codes of practice, and international standards.
- **Industry-Specific Expertise:** Our auditors bring extensive knowledge of the food industry and food service sectors, enabling them to perform detailed audits tailored to your needs.

KEY FOCUS AREA

- Our audits verify that your suppliers meet your organization's requirements for:
- Quality standards
- Food safety protocols
- Environmental compliance
- Occupational health and safety
- Social responsibility commitments

With our dedicated team, you can ensure that your supply chain is aligned with your operational goals and international best practices.



Romana Skills Training assist organizations in navigating the Unannounced Audit Process effectively, ensuring compliance and readiness.

UNANNOUNCED AUDIT PROCESS

The site will not receive prior notification of the unannounced audit date, and the audit plan will only be shared during the opening meeting.

Unannounced audits will be conducted during normal operational hours, including night shifts if applicable.

Blackout days may be pre-arranged between the auditor and the auditee.

Audit Procedure

The audit begins with an inspection of the production facilities within one hour of the auditor's arrival on-site.

For multi-building sites, the auditor will determine the inspection order based on assessed risks. All scheme requirements, including production or service processes in operation, will be evaluated.

If parts of the audit plan cannot be addressed during the unannounced audit, a follow-up (announced) audit will be arranged within four weeks.

The auditor decides which surveillance audits will be conducted as unannounced.

Special Considerations

Head Offices: Separate head offices managing specific FSMS processes relevant to client needs will undergo announced audits. However, when head office activities are part of a site audit, they will be unannounced.

Secondary Sites and Off-Site Activities: Off-site storage, warehouses, distribution facilities, and secondary sites will also be included in unannounced audits.

Remote Audits

Computer-Aided Audit Techniques (CAAT) can be employed as a remote audit tool during FSSC 22000 audits, provided they meet the requirements of IRCA.



AUDIT TEAM

All audit team members are with relevant competence requirements set out by the auditee. The audit team will have the combined competence for the food chain sub-categories supporting the scope of the audit and following the requirements of ISO/IEC 17021-1. 3) The FSSC 22000-Quality audit is a fully integrated audit and the audit team shall meet the competence requirements set out by the auditee. Audit teams conducting integrated FSSC 22000 and ISO 9001 audits (FSSC 22000-Quality) will have collectively meet the relevant FSSC 22000-Quality auditor specifications. The lead auditor will be always be a FSSC 22000 qualified auditor.

2. UNANNOUNCED AUDITS

Romana auditor shall ensure that for each location at least one surveillance audit is undertaken unannounced after the initial audit and within each year period thereafter

The organization can voluntary choose to replace all surveillance audits by unannounced annual surveillance audits. Follow up audits may be conducted unannounced at the request of the organization. The initial audit (stage 1) cannot be performed unannounced. ROMANA will sets the date of the unannounced audit typically between 1-12 months after the previous audit. Requirements for the certification process FSSC 22000, CODEX HACCP

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OUR TRAINING SERVICES:

- Basic Food Safety Services
- Basic Food Safety Training
- Basic Food Safety Delivery
- Advance Food Safety Level - 4
- Advance PIC - Person in Charge Training
- NewPIC - Person in Charge Training
- FSSC 22000 Awareness & Internal Auditor training
- ISO 22000 Awareness & Internal Auditor training
- Allergen Management Training
- Haccp Level 3 & Level 4 Training
- Haccp Awareness Training
- Haccp Internal Auditor
- Nutrition labeling training
- BRC Awareness Training
- BRC Internal Auditor



➔ **Occupational Health and Safety Training In :**

- General HSE Awareness at Work
- Project Safety Management
- HAZCOM (Hazard Communication)
- Risk Assessment, Site & Equipment Inspection
- Risk Management
- Emergency Evacuation
- Office Safety



➔ **Emergency First aid with CPR & AED :**

- Basic First Aid, CPR & Safe Use of AED
- Pediatric First Aid, CPR & Safety Use of AED
- Fire Safety Fundamentals & Proper Use of Fire Extinguishers - Level 1
- Fire Safety & Proper Use of Fire Warden - Level 2
- Incident Investigation
- Manual Handling & Ergonomics
- Ergonomics & Use of Display Screen Equipment



➔ **Constructional, Mechanical, Electrical Safety Trainings as on:**

- Crane, Bobcat, Excavation Safety
- Confined Space
- Chemical Handling
- Oil & Diesel Spill Safety
- Construction Safety
- Work at Height
- Electrical Safety





- Lock-Out / Tag-Out (LOTO)
- Power Tools Safety
- Grinding Machine Safety
- Abrasive Wheels Safety
- Welding Safety
- Safety in Industrial Plant Operations
- Supervisory Safety Training



- Supervisory Staff For Electrical Works
- Supervisory Staff For Mechanical Works
- Supervisory Staff For Welding Works
- Heat Stress
- PPE Selection, Use & Maintenance
- Safe Work Near Water Bodies
- Recovery Driver



- Awareness on Legionnaires Disease
- Waste Management
- HAZMAT
- Fire Alarm Mock Drill
- ISO 9001:2015
- ISO 45001:2015
- OHSAS 18001:2007





CASE STUDIES:

➔ Construction Industry

- 50% reduction in workplace accidents within six months.
- Compliance with local safety regulations improved.
- Employee satisfaction and confidence increased due to a safer work environment.

➔ Food Manufacturing Industry

- No contamination-related incidents reported in the following year.
- Production efficiency increased by 20% due to reduced downtime.
- The company regained client trust and achieved compliance with HACCP standards.

➔ Logistics and Warehousing

- Workplace injuries decreased by 60% within a year.
- Employee productivity improved, and morale was boosted.
- Insurance premiums reduced due to fewer claims.

➔ Oil and Gas Industry

- Fire response times improved by 40%, minimizing potential damage during incidents.
- No confined space incidents occurred in the year following the training.
- Enhanced trust from stakeholders due to visible safety improvements.

➔ Healthcare Sector

- Needle stick injuries dropped by 70% within six months.
- Staff confidence in handling emergencies improved, reducing panic during a real evacuation.
- The hospital passed its annual safety audit with high scores.





Contact Us



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