

MICROBIOLOGISTS

Study the growth, development, and other characteristics of microorganisms such as bacteria, algae, and fungi. Microbiologists work in laboratories and offices where they conduct scientific experiments and analyze the results

EPIDEMIOLOGISTS

Investigate the causes of disease and other public health problems to prevent them from spreading or creating outbreaks. They work in health agencies/ departments, offices, universities and laboratories. Some do fieldwork, conduct interviews, and collect samples for analyses.

CHEMISTS

Food chemists study the chemical properties of food. This work helps in improving the quality, safety, and reliability of food products. Food chemists work for private companies, government agencies, and research facilities with an interest in quality and safety



FOOD SAFETY & QUALITY A GREAT PLACE TO START

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BAHFSA
THE BAHAMAS AGRICULTURAL HEALTH & FOOD SAFETY AUTHORITY

Let us give you a brighter view of Tomorrow



FOOD SAFETY RELATED CAREERS

Bahamas Agricultural Health & Food Safety Authority



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WHAT IS BAHFSA?

The Bahamas Agricultural Health and Food Safety Authority (BAHFSA) is a regulatory body, under the Ministry of Agriculture, Marine Resources and Family Islands Affairs. The Authority provides for a more efficient, effective, transparent and coordinated administration of matters dealing with food safety, animal and plant health.

WHAT IS FSQU?

The Food Safety and Quality Unit (FSQU) of BAHFSA is tasked with monitoring food safety across the food chain. This is accomplished through the following key objectives:

1. To regulate food safety and quality at every stage of the food chain.
2. To regulate all food, including fish and meat.
3. To protect human health, and consumer interests, including fair practices in trade.

WHAT IS FOOD SAFETY

Food Safety is the handling, preparing and storing food in a way to best reduce the risk of persons becoming sick from foodborne illnesses. It is essential in preventing outbreaks of foodborne diseases. Lack of food safety can compromise public health, endanger consumers, cause enormous amounts of business losses and affects trade.

CAREERS

Different careers in food safety are available in the food industry, government, diagnostic services and research. Here are just a few .

FOOD / FOOD SAFETY INSPECTORS

Inspectors are public health professionals who ensure that meat, poultry and other related food products processed in plants, meet safety and labeling requirements. They may also inspect restaurants and supermarkets for sanitation compliance, food storage practices and food handling compliance. Food inspectors enforce all national standards created.

FOOD SAFETY AUDITORS

Primary role is to conduct food safety audits. This ensures quality control among foods of all types. An auditor may have the responsibility of checking the food safety of a manufacturing facility and could also be entrusted with the same role on a farm that produces food for public consumption. This requires an extensive knowledge of the current food safety regulations and guidelines.

QUALITY ASSURANCE OFFICERS

Quality assurance officers are responsible for ensuring that the products and services produced by their company meet certain standards of quality. They work with a team to ensure that all aspects of production are handled properly and according to plan .



FOOD TECHNOLOGISTS

Study food sources and find innovative ways to create nutritious processed food. They are also responsible for making sure our food is safe and accurately labeled. They also research better ways to preserve and package foods for distribution and consumption

FOOD SAFETY MANAGERS

Responsible for ensuring that the food prepared under his or her management is safe for human or animal consumption. They also develop and oversee all food safety regulations, policies and procedures for the food business.

FOOD SCIENTISTS

Ensure productivity and safety of food processing. Food scientists also study the microbiological, physical and chemical properties of food and ingredients to make sure they are safe for consumers. Responsibilities of the job include evaluating the nutritional value, colour, flavour and texture of food.