Global Systems Compliance

World Wide Certification , Training , Inspection & Calibration Services.





1395, Block B, B17, Islamabad, Pakistan



WHO WE ARE?

GSC Pakistan (Pvt.) Ltd. is an independent organization oper ating since 2019 in Pakistan. Determined with the vision of sustainable business excellence. GSC Pakistan (Pvt.) Ltd, since its foundation is one of the swiftest-growing Certification, Training and Inspection services providing company in Pakistan driven with the values of professionalism. respect & recognition, integrity & intelligence, dignity & determination and excellence with enthusiasm under the umbrella of following business partners with a blend of highly competent system assessors and technical environmental expertise.

In a period of less than one decade, GSC Pakistan has become fastes growing management systems certification and training body of the country, providing internally recognized products which are accredited, authentic verifiacble and sustainable for certification & training needs of clients. GSC has a long list of certification clients of all sector a and had conducted more than 60 batches of different trainings (lead Auditor/ NEBOSH/IOSH/HABC) till dec 2019.

Optimise your business operations and working principles, establish good practices, refine your methods and implement safeguards International standards., we accommodate the requirements of multiple industries all over the world

OUR VISION

To be the first choice of first class organizations looking for strategic solutions with local services; leading to sustainable certification, training and inspection business excellence.

OUR VALUES

Professionalism
Respect
Recognition Integrity
Intelligence Dignity
Determination
Excellencewith
Enthusiasm

SCOPE OF OUR CERTIFICATION SERVICES

accredited certification services in a smooth & structured way but obviously with no compromise on compliance of standards; absolutely in line with IAF Guidelines, as per Accreditors briefings & according to ISO 17021 (Conformity assessment standards) Below is our very simplified structured certification cycle/process.

01 Enquiry

Data Collection
Capability/Feasibility
Estimation
Proposal Preparation

GSC

CERTIFICATION

CIRCLE

Pvt. Ltd.

05 Recertification

Planning & Audit Team Selection
Performing Recertification
Resolve Concerns (If Any)
Recertification Decision
Grant Recertification

02 Contract

Proposal Submission Discussion (If Any)

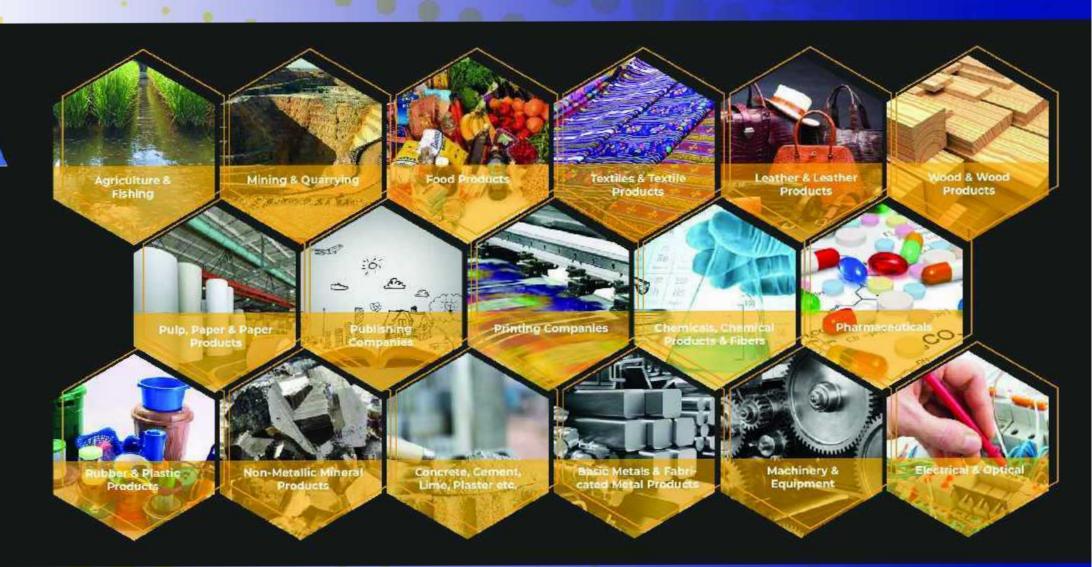
04 Surveillances

Planning & Audit Team Selection Performing Surveillances Resolve Concerns (If Any)

Initial Certification

Planning & Audit Team Selection
Performing Stage 1
Resolve Concerns (If Any)
Plan & Perform Stage 2
Resolve Concerns (If Any)
Certification Decision
Grant Initial Certification

INDUSTRY SECTOR SPECTRUM





Due to our professional standing & commitment to enhance standards compliance, we have delivered our services to almost all business sectors. Following is the spectrum of our industry/service sector, which shows our strength. This can be further validated through referring clientele section of profile.





Following considerable publicity over the last few years, most companies are now aware that the badge of quality approval enhances their image in the business community and with prospective

customers. Demonstrating that a company has a quality culture to supply conforming products and services is an important management challenge.

It is needless to say that an effective ISO 9001 Quality Management System can improve customer satisfaction, business

efficiency and achieve considerable cost savings, whilst positively enhancing your company image. ISO 9000 is the only standard in the history of mankind that has universal impact, credibility and acceptability at the top of all standards issued by the International Organization for Standardization (ISO).





An Environmental Management System (EMS) is a framework that allows an organization to consistently control its significant impacts on the environment and continually improve its business operations. ISO 14001 is an internationally accepted standard that defines the requirements for establishing and operating an Environmental Management System. The standard recognizes that organizations can be concerned about both their own profitability and managing environmental impacts.

ISO 14001integrates these two motives and provides a refreshingly workable methodology to achieve an effective Environmental Management System. In practice, what the

standard offers is the management of resource use and disposition. It's recognized worldwide as a means to control costs, reduce risk and improve performance.

It's not just a 'paper' standard—it demands the commitment of your whole organization







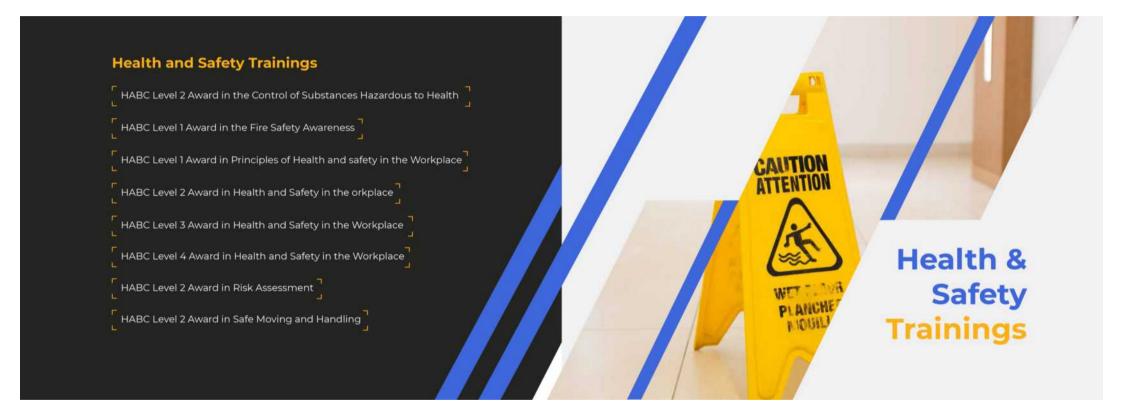
01 ISO 9001:2015 Foundation - 1 day

02 ISO 9001:2015 Internal Auditor - 2 day

03 ISO 9001:2015 Lead Auditor - 5 day

04 ISO 9001:2015 Transition Course









HACCP

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HABC Level 3 Award in HACCP for Food Manufacturing
Level 3 Award in Supervising HACCP for Catering
Level 2 Award in HACCP for Catering
Level 2 Award in HACCP for Manufacturing
Level 3 Award in Effective Auditing and Inspection Skills
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CSC vt. Ltd. offer a complete range of onsite lifting equipment inspection and testing services to ensure your lifting equipment/accessories are safe, and in compliance with statutory quirements. We are accredited to perform Lifting Inspections our services offered covers the NDT, lifting inspection and load testing as required. CSC pvt. Ltd. complies with all applicable legislations and regulations based on applicable principles as defined in the ISO/IEC 17020:2012 (impartiality, Independence, confidentiality, and competence), & Lifting Equipment's Regulations 1998 (LOLER)

qualified engineers/inspectors are certified, experienced and qualified to carry out the statutory lifting equipment examination of all types of lifting gear and provide the mandatory examination / test reports.

KEY SERVICES

We provide the Examination & Testing services for the following Lifting Equipment's:

Lifting Appliances

Mobile Cranes, Over Head Cranes, Forklift Truck , Elevators, Block Chain Block Lever/ Lever Hoist, Tower crane

Accessories

Chain Slings, Wire Rope Sling, Synthetic webbing Sling, Synthetic Round Sling, Synthetic Rope Sling, Shacks, Eyebolts, Jacks, Wire Rope Grip, ks. Clamps

Other Inspection Services

Textile & Textile Products Inspection Oil storage tanks & oil carrying tankers

Elavator & Lifting Equipments

Welding Inspection

Food Inspection

Product montoring QC

Pre- shipment inspection

WHT GSC Pvt. Ltd.?

GSC inspections brings along the following benefits

Assure the safety, performance and integrity of your Equipment and their components

Ensure compliance with all applicable regulatory requirements and safety standards Ensure that your equipment's and its components are regularly assessed, tested and

inspected at the right time and in-line with standards, such as the British/ASME Standards.

Verify the design of your equipment according to international design codes

Expert and up-to-date information and advice on the safety, testing, examination, servicing and inspection of the equipment.



GSC Equipment for Inspections

- Crane Load Scale/ Load Cell
- Hand yoke for MPI
- Leaser range Meter
- UT meter for Ultrasonic Testing
- Wire rope tester
- Measuring Devices
- Tool Kits
- MARKING EQUIPMENT'S/ CONSUMABLE
- PPE's for Inspectors

Our People (Our Asset/Our proud)



Mr. Haider, C.E.O of company & IRCA registered principle auditor, Mr. Haider holds wide experience of auditing all key business sectors against quality, OHS, environment. Food. information security & auto motive quality management system standards. He is a seasonal value adding auditor with mechanical background & holding around 40 years working experience which includes a major portion of 20 plus years of auditing.



Mr. Zubair, Senior Manager Operations at GSC, an IRCA registered lead auditor with strong coverage of almost all business sectors, holding multiple backgrounds now like Telecom with strong qualifications & exposure of OHS & Food safety. Zubair is regularly conducting audits of quality, health and safety, environment & food safety throughout country.



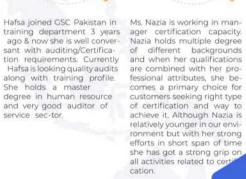
Kamran Rehman is full time Food safety specialist also looking after quality audits at GSC. Kamran is an ener-getic & very go through au-ditor helping organizations to bring ultimate standards in their operations. He is al-ways on go writhing country & abroad to meet real auditing challenges. Kamran had broad range of qualifications in his portfolio.



Furgan is very detailed character when it comes to auditing & exploring new areas. He is regular/Full Time quality auditor and also working in Manager HR capacity, Manager certification is part of time & managing certification scheme at national level is sciences & good auditing experience.



tion requirements. Currently Hafsa is looking quality audits along with training profile. She holds a master degree in human resource and very good auditor of service sec-tor.







Saba has recently joined GSC Pakistan and looking for in-spection services and per-sonnel certification. A very important sector is totally un-der Saba profile. Within short span of time she has com-pleted various big inspec-tions projects which is big achievement for her.







Trainers Group



Mr. Haider is seasonal

150 batches of training

especially lead auditor

courses. He is renowned

trainer for quality, health

and safety, environ-ment

information security and

management system stan-

food safety and approved by

IRCA-UK and IEMA-UK for

dards training.

Zubair is our key team memtutor and team leader at GSC ber for our training programs, with experience of more than holds divers experience and qualification, he is approved to deliver management system course by IRCA - UK and International General certificate by NEBOSH UK. He is also looking after course development and innovations.



Faraz Ahmed is Chartered member of IOSH and approved tutor for NEBOSH IGC and practical assessor for same qualification. He has strong experience of oil and gas field safety and delegates get benefit of real life experience during his sessions.



Brig. (R) Nafees UI Hag is very senior quality professional with a productive mechanical background. He has been serving Pak army for a long period and been involved in implementation of quality systems in key strategic or-ganizations. Now working as freelance trainer and facilita-tor for management systems through GSC. He is also lead auditor in our freelance audi-tors pool.



mained engaged in key positions such as quality director in top organizations having a master degree in quality management in UK. Now as entrepreneur and IRCA ap-proved trainer for quality at GSC. His way of delivering training is really affirm and keep delegates involvement at high level.



Mr. Atif Majeed has been re- Sikandar is a seasonal Health and safety professional with diverse exposure of construction, maintenance, management and Oil rig operations having Grad IOSH level membership and working as freelance trainer through GSC Platform as NEBOSH approved trainer and practical assessor.



Specialization in Food Safety

As referred above, GSC Pvt. Ltd. has certified organizations of almost all sectors, so a growing list of clientele is our achievement. Please ask our staff for an updated client list. Few of our clients logos are shown on next pages for reference.





Inspection Clientele

Safety, Operation & Inspection of Elevator Lift

Safety, Operation & Inspection of Mobile Cranes

Safety, Operation & Inspection of Overhead Cranes

Safety, Operation & Inspection of Fork Lifters

Safety, Operation & Inspection of Lifting Accessories

Safe use of Scaffolding

Advanced Welding Techniques
Customized Training on Vehicle Technical Inspections &
NDT





At GSC we believe that our activities have an impact that goes beyond our direct custom-ers due to nature of our activities because we are Trainers main headings:-& Evalu-ators). Our activities have 1. Complementary Awareness an im-pact on:-

cial responsibility as performing zations. business activities ethically and socially responsible manner, while safeguarding growth and 2020 Global Goals. profit of our organization & community both.

Occupational Health & Safety, environment & food safety auditor/trainer, we help businesses improve the way they drive, to get their workforce an idea provoking new ways of working about a range of issue regarding and incepting new ideas. Being sustainability, quality, health & a business entity

ourselves, we extend our support to reputable customers in sustaining their businesses by joining hands through different collaboration. As we believe that together we can bring a socially responsible culture in our society.

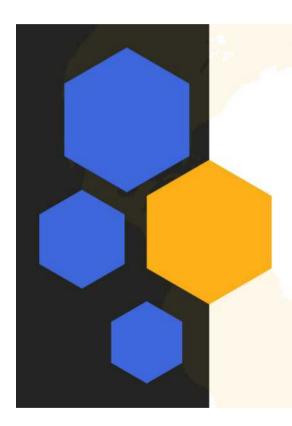
Keeping in view this, GSC Pak stan has launched a compre-hensive CSR program under following

- session on different business, sustainability & management We understand corporate so- system related topics for organi-
 - 2. Encouraging & supporting

Heading Number 2 involves lot of internal KPI's & efforts but As a leading provider of Quality, heading number is a prime opportunity for

> following sector/organizations safety, environment & food safety at absolutely no cost.

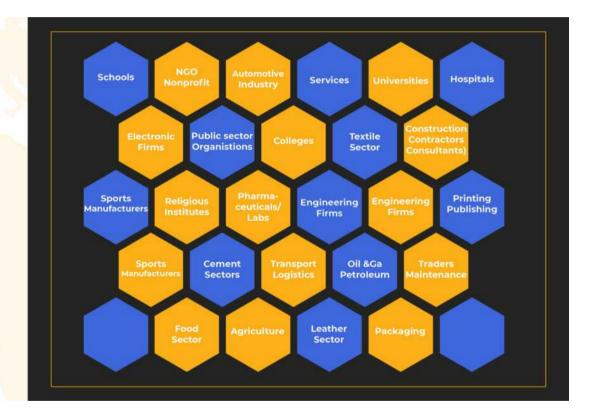


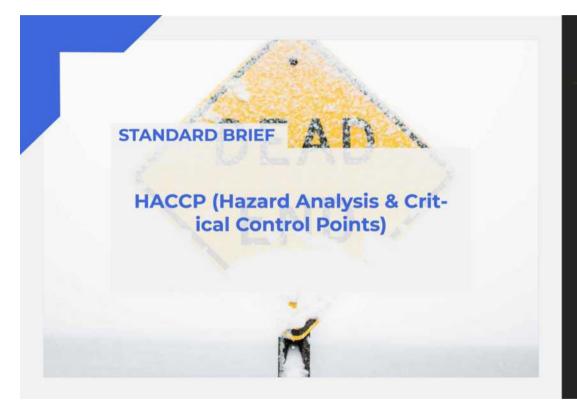


Also individual professionals, students, internees, Entrepreneurs are encouraged to increase their knowledge base through participation in programs offered through this initiative.

Initially proposed pool of topics for our CSR awareness sessions in given below, we can customize topics also as per specific requirements & will keep on adding more to it.

Initially these programs are being offered on Friday (2nd half – 2:30 to 5:30 PM) at our main office in Islamabad on a query/interest base arrangement with coordination between our training administration staff & organizations/individuals interested. Later on it will be extended to organization premises & other cities keeping in view the logistic/ resources involved.







HACCP--Hazard Analysis and Critical Control Point (HACCP) is a systematic approach to identifying and controlling hazards (i.e. microbiological, chemical or physical) that could pose a threat to the preparation of safe food.

HACCP involves: identifying what can go wrong planning to prevent it making sure you are doing it. In simple terms, it involves controlling ingredients and supplies' coming into a catering business and what is done with them thereafter. Prerequisites Before implementing HACCP, basic food hygiene conditions and practices called prerequisites must to be in place in a food catering business.

HACCP will then be used to control steps in the business which are critical in ensuring the preparation of safe food. HACCP uses an approach to food safety which concentrates a caterer attention on the causes of food safety hazards. This allows a caterer to identify and control food safety hazards. The advantage of an effective HACCP team is that members tend to have in-depth knowledge of all aspects of the operation which reduces the risk of details being overlooked. In addition a team setup will instill ownership of HACCP by the catering business.

Examine the business and make sure all members of the HAC-CP team are familiar with its daily food preparation procedures.

Cleaning and Sanitation

Maintenance

Personnel Hygiene

Pest Control

Diant and Equipment

Premises and Structure

Services (compressed air, ice, steam, ventilation, water etc.)

Storage, Distribution and Transport

Waste Managemen

Zoning (physical separation of activities to prevent potential food contamination)

In recent years number of food sector companies had implemented HACCP as a basic control tool for their operations. Very important aspect is that HACCP certification now only possible in integration of ISO 9001 as per quide lines of UKAS.





OHSAS 18001 is the sound solution to the ever increasing challenge facing most organizations due to high injury and illness, lost work days, increasing occupational health and safety regulations, large citations/penalties, rising workers compensation costs, costly medical claims, worker retention and employee satisfaction. Real world operating experience shows workers compensation claims to be spiraling upward.

Workers Compensation Medical claims have soared to a record 3.6 billion over the last decade. Traditional occupation health and safety management usually meant reacting to work related incidents rather than planning for the control

of work related risks that compose OHSAS 18001:2007 certified organizations. Other costs facing organizations include, but are not limited to, investigation time, wages paid for lost time, clerical time, decreased output of the injured worker upon return and the loss of business and goodwill. Organizations that have been the pioneers in attaining OHSAS 18001:2007 already

report realized benefits of increased operational benefits, reduction in lost work days, fewer accidents and medical claims, recognition by insurers and regulars and improved worker retention and satisfaction.

Employees have responded favorably to registered organizations overt commitment to continued occupation health and safety improvements. Enhanced employee awareness and individual commitment to occupational health and safety has served as the basis for positive organizational change. Much of the improvement is attributed to employee

education and awareness of safety issues and understanding. This increased awareness has been the key factor for OHSAS 18001 organizations saving in legal expenses, building damage, tool and equipment damage, product and material damage and production delays and interruptions.

Bottom line improvements for organizations that have a registered OH&S management system include efficient organizational discipline, employee awareness and satisfaction, recognition by insurers, lower workers compensation and medical costs and increased control of regulatory issues.

GSC certification offers UKAS accredited certifications services (Accreditation Number 8327) for OHS management system for all key hazardous areas.





The ISO 27001 standard was published in October 2005, essentially replacing the old BS7799-2

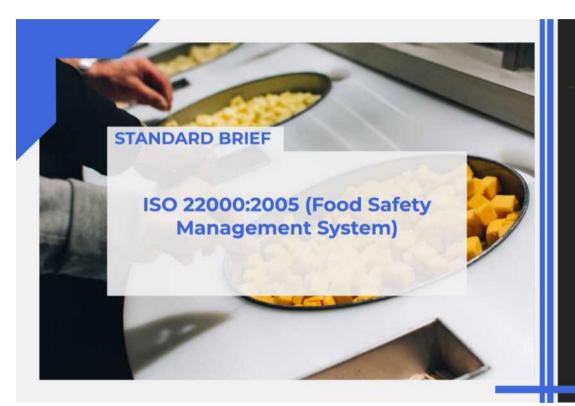
standard; it is the specification for ISMS, an Information Security Management System' then again revised in year 2013. It was the first

standard on High level Annex SL structure published by ISO. BS7799 itself was a long standing standard, first published in the nineties as a code of practice. As this matured, a second part emerged to cover management systems. It is this against which certification is granted. Today in excess of a thousand certificates are in place, across the world. The objective of the standard itself is to "provide a model for establishing, implementing."

operating, monitoring, reviewing, maintaining, and improving an Information Security Management System", Regarding its adoption, this should be a strategic decision. Further, "The

"The design and implementation of an organization's ISMS is influenced by their needs and objectives, security requirements, the process employed and the size and structure of the organization". The standard defines its 'process approach' as "The application of a system of processes within an organization, together with the identification and interactions of these processes, and their management". It employs the PDCA, Plan-Do-Check-Act model to structure the processes. Information is critical to the operation and perhaps even the survival of your organization. Being certified to ISO/IEC 27001 will help you to manage and protect your valuable information assets. ISO/IEC 27001 is the only auditable international standard which defines the requirements for an Information Security Management System (ISMS). The standard is designed to ensure the selection of adequate and proportionate security controls. This helps you to protect your information assets and give confidence to any interested parties, especially your customers. The standard adopts a process approach for establishing, implementing, operating, monitoring, reviewing, maintaining, and

GSC Certification has rendered ISO 27001 UKAS Accredited certification services to organizations in Pakistan which holds big data banks like NADRA, SECP & Stock exchanges.





ISO 22000:2005 is an international standard that defines the requirements of a food safety management system covering all organizations in the food chain from (farm to fork). The standard combines generally recognized key elements to ensure food safety along

the food chain, including: Interactive communication Systems management Control of food safety hazards through pre-requisite programmes and HACCP plans Continual improvement and updating of the food safety management system.

ISO 22000/2005 is a truly international standard suitable for any business in the entire food chain, including inter-related organizations such as producers of equipment, packaging material, cleaning agents, additives and ingredients. ISO 22000/2005 is also for companies seeking to integrate

their quality management system, for example, ISO 9001:2008 and their food safety management system.

CSC Certification has a reasonable client share for ISO 22000 certification services to organizations of food sector in Pakistan plus CSC has very specialized experience of Retail/Catering & manufacturing 2nd party supplier and retail auditing which is briefed in relevant section later in profile.





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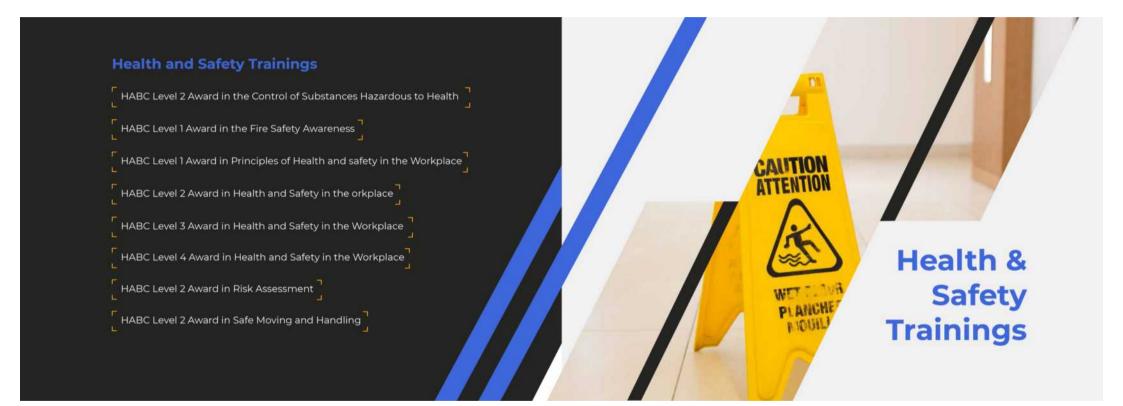
Halal certification plays a key role in food and beverages industry. This certification indicates that the food product is assured in terms of religious compliance, safety and hygiene. Halal certification is a motivation to gain religious benefit, customer satisfaction, provide more job opportunities and avoid social problems. In financial capital, it serves as an internal resource to boost sales and influence customer's purchasing decision. Under the Halal Management System Program, establish your organization among those following practices in accordance with Islamic Laws.

GSC gives Halal certification, information, knowledge and halal certification training to capture the Halal market in the world. GSC certify the entire process from the beginning till the end of the production which involves supply chain services, the extraction of raw materials, method of preparation, input process inspect till the finished point.

The global halal industry is estimated to be worth around USD 2.3 trillion. Growing at an estimated annual rate of 20%, the industry is valued at about USD 560 billion a year thus, making it one of the fastest growing consumer segments in the world. The global halal market of 1.8 billion Muslims is no longer confined to food and food related products. The halal industry has now expanded beyond the food sector to include pharmaceuticals, cosmetics, and medical devices as well as service sector components such as logistics, marketing, print and electronic media, packaging, and financing. This development has been triggered by the change in the mind set of Muslim consumers as well as ethical consumer trends worldwide.

A Halal certification can also be proven as an effective marketing tool for the Food production industries, which involves food manufacturers, hotel chains, restaurants, coffee shops, café etc. When the company gets Halal certificate from an authority foundation, it shows the customers that the relating company produce in a high quality level product, because the Halal Certificate contains the most ultimate level quality standards. So, it is a very significant tool for the company and takes advantage than other competitors.

Dependent on a variety of diverse factors, ranging from organization size to existing practices, accreditation usually needs 3-6 months for small scale operations and 8-12 months for larger businesses.







In our modern society, it is important that the devices we use to measure the physical quantities around us are accurate. From the weather to the medical field, from the automotive industry to agriculture, obtaining accurate measurement is essential in making decisions and peroforming tasks.

Pressure

Temperature

Mass

Volumetric

Electrical

Pressure Calibration

GSC provide following services for pressure calibration:

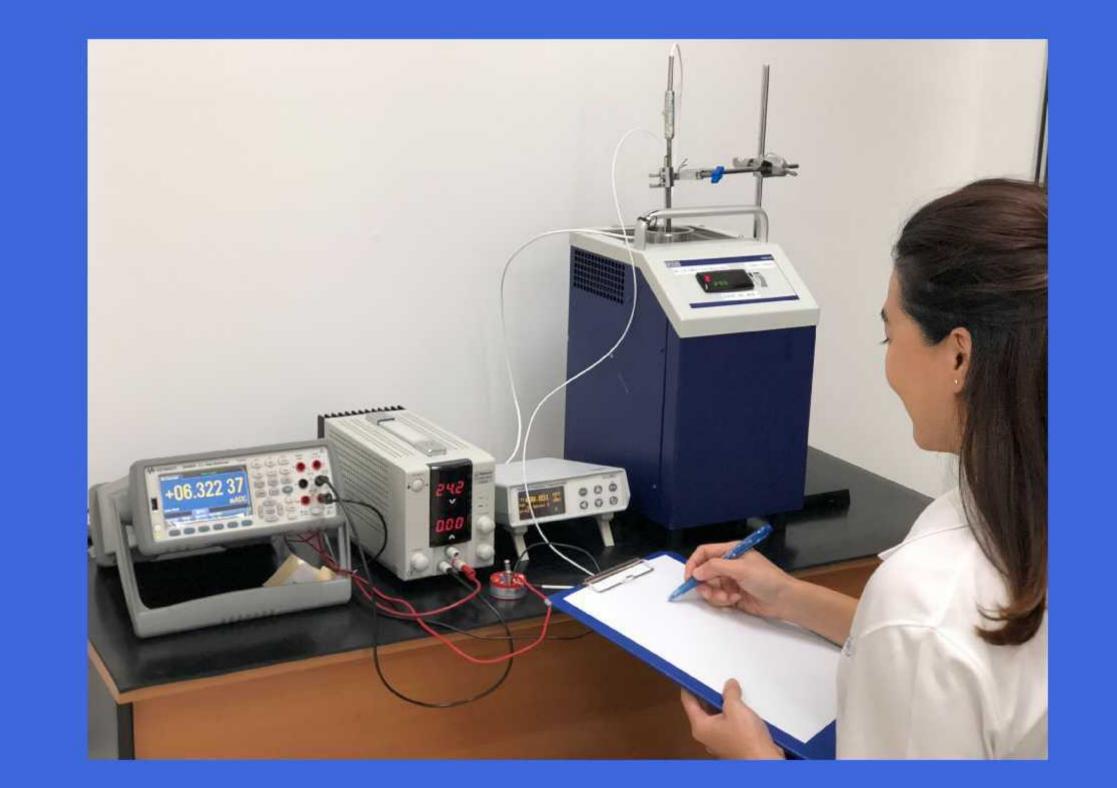
- Pressure gauges
- Pressure indicators
- Pressure Transducers
- Manometers



Temperature Calibration

GSC brings you following services for temperature calibration:

- Thermometers
- Infrared (IR) thermometers
- Temperature sensors
- Thermocouples
- Digital thermometer with TC and RTD sensors



Mass Calibration

GSC brings you followings services for mass calibration:

- Analog and digital weighing scales
- Analytical Balances



Length Calibration

GSC brings you following services for length calibration:

- Vernier caliper, height and depth gauges
- Steel rulers
- Meter tapes and meter sticks
- Micrometer all types
- Feeler gauges



Volumetric Calibration

GSC brings you following services for volumetric calibration:

- Volumetric flasks
- Graduated cylinders
- Beakers, volumetric pipette, burettes



Electrical Calibration

GSC brings you following services for electrical calibration:

- Analog / digital multimeters
- Volt and Ampere meters
- Clamp meters
- Decade resistance, capacitance and inductance.





Extreme care has been taken while compiling this profile, information expressed is valid on 31st Dec 2015. We keep on updating our profile, anyhow there could be some

Office Address: Suite No.104-106, 1st Floor, Mustafa Trade Centre, Main Tariq Road, P.E.C.H.S. Block 2, Karachi Pakistan.