

# Food Safety Update

## Course Summary

This course aims to update delegates on any recent changes to food safety management since completion of a formal food safety qualification. It is suitable to meet the requirement for food safety refresher training, up to advanced level.

## Entry Requirements

The course is ideally suited to managers within the food industry who have previously completed an Advanced or Level 4 Food Safety course.

## Course Structure & Content

The morning session will focus on recent developments in the food industry along with any changes to legislation and Food Standards Agency campaigns and strategies. The afternoon will cover any recent updates relating to HACCP and the day-to-day management of food safety.

### Recent Food Industry Developments

- Scares/Incidents
- International contamination
- New and emerging food safety hazards
- Retailer and Standards Update

### Food Safety Legislation

- Brexit – Current Position
- Regulating
- Overview of Legislation and Enforcement Action
- Topical Issues e.g. Current Food Alerts, Rare Burgers etc.
- Recent High Profile Court Cases

### The Food Standards Agency

- Strategic Plan 2015 - 2020
- Pathogens of Concern and their Management Programmes
- Food Crime Unit
- Food Hygiene Rating Scheme
- Imported Food Controls

### Food Safety management Systems Refresher

- Root Cause Analysis
- Causes of Failure

### Managing the Operational Requirements of Food Safety

- Advances in Cleaning Technology
- Advances in Pest Control

## Assessment

There is no formal assessment on this course.

## Course Fee

£370 or 2 for £650 +VAT

## Your course fee includes:

- Course binder and notes
- Lunch and refreshments
- Certificate of attendance

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