

# 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.

### Section 1

- Introduction and Objectives
- Viruses and Bacteria
- Controls for Norovirus
- Soaps v Sanitisers

### Section 2

- Legislation Update
- Amendments to Regulation (EC) No 853/2004 on the Hygiene of Foodstuffs
- Codex Alimentaris General Principles of Food Hygiene – 2020 Revision
- Recent High Profile Court Cases
- Topical Issues and Updates

### Section 3

- Food Standards Agency
- Food Poisoning Statistics – Current Trends
- National Food Crime Unit and Current Priorities
- Pest Management

### Section 4

- Allergens – Contamination and Control
- Revised Allergen Legislation – Prepacked Food for Direct Sale

**Assessment** :There is no formal assessment on this course.

## Course Fee

**£375 + VAT (1 delegate Classroom)**

**£335 + VAT (1 delegate Remote)**

**£650 + VAT (2 delegates Classroom or Remote)**

*All course fees are payable in advance.*

## our course fee includes:

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

\*Classroom courses only

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