

FDQ Foreign Body Prevention and Investigation

Course Summary

The presence of foreign bodies accounts for around 18% of product recalls in the UK. This course will give you the knowledge to identify, detect and investigate foreign body occurrences as well as putting into place preventative measures and training teams to drive continuous improvement in this area and reduce complaints. It covers all aspects, including intrinsic and extrinsic foreign bodies and different methods of removal, machinery commissioning and maintenance, pre-start-up checks, risk assessments and black bag audits, with discussions and exercises to consolidate learning.

Duration

1 day

Course Structure & Content

- ◆ What are Foreign Bodies?
- ◆ Product Recalls
- ◆ Legislation
- ◆ Prevention in products – removal, detection
- ◆ Foreign body investigations – one-offs and trends
- ◆ How to implement foreign body improvement plans for trends
- ◆ Developing foreign body teams
- ◆ How to train foreign body prevention
- ◆ How to monitor and drive continuous improvement

Course Delivery / Format

Classroom:

Delivered face-to-face at our training centre in Skipton, North Yorkshire UK.

Remote:

Delivered live and online so you'll require a computer and Internet connection

Full details and login information will be provided before the start of the course

Who should attend?

Food manufacturing supervisors, managers, engineers, internal auditors, hygiene operators and quality and technical departments will benefit from this training

Entry Requirements

No formal qualifications are required, but you should have a good understanding of food safety and manufacturing processes.

Qualification / Assessment

There is a short multiple-choice examination at the end of the day. Successful candidates will be awarded the FDQ Foreign Body Prevention and Investigation Certificate.

FBPI2026v1

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Learning Outcomes

By the close of the course, you will understand:

- ◆ the different types of foreign bodies within a manufacturing environment and how to prevent and detect them
- ◆ how to investigate foreign body issues and implement foreign body improvement plans within a food factory
- ◆ the impact of foreign bodies on the business
- ◆ how to develop and train foreign body prevention teams and other production staff
- ◆ how to audit your foreign body prevention system
- ◆ how to use techniques, trending and HACCP to control foreign bodies more effectively

Course Fee

£450 + VAT or £875 + VAT (for 2 people)

All course fees are payable in advance

Your course fee includes:

- ◆ Course binder and notes
- ◆ Lunch and refreshments*
- ◆ Exam Fee and FDQ certificate

**Classroom courses only*