

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

- Enforcement Action
- Offences and Due Diligence
- The Food Information Regulations 2014
- Recent High Profile Court Cases

The Food Standards Agency

- Foodborne Disease Strategy
- Strategic Plan 2015 - 2020
- Food Crime Unit
- Food Hygiene Rating Scheme
- Imported Food Controls

Welcome back to HACCP

- PRP/HACCP Update
- Validation and Verification
- Validation of Measures Code of Practice 2008
- Root Cause Analysis
- Causes of Failure

Managing the Operational Requirements of Food Safety

- Advances in Pest Control
- Advances in Cleaning Technology
- Waste Management
- Training and Competency

Assessment

There is no formal assessment on this course.

Course Fee

£350 or 2 for £600 +VAT

Your course fee includes:

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

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