

# Validation and Verification Workshop

## Course Summary

This 2-day course is certificated by Verner Wheelock.

A documented food safety management system, including both the pre-requisite programmes and HACCP must be confirmed as being scientifically valid, prior to implementation by gathering evidence to prove that safe food products will be produced once the food safety management system is implemented. Following implementation, a food safety management system must be verified on a scheduled basis, to confirm that the system is in compliance, is effective over time and provide evidence that safe food is being produced.

This course explains the two elements of validation and verification, their importance, when they should be applied and introduces techniques to conduct both these elements in line with current guidelines, along with practical workshops.

## Entry Requirements

This course is aimed at anyone who has completed an Intermediate/Level 3 or Level 4 HACCP course, and would like to gain a more in depth understanding of the complexities of validating and verifying a HACCP system. The course is ideal for HACCP team members and leaders, technical/quality managers, food safety managers, as well as auditors of food safety and HACCP systems.

## Course Structure & Content

- Current guidelines for validation and verification
- Differences between verification and validation activities
- Components of food safety management system validation
- Validation techniques & workshop
  - Risk Assessment, SPC, Predictive Microbiological Methods, Challenge Testing
  - Documentation requirements in preparation for validation review
- Components of food safety management system verification
- Verification techniques & workshop
  - Audit, Data Analysis, Sampling & Testing
  - Documentation requirements in preparation for verification review

## Course fee

£ 520 +VAT

## Your course fee includes:

- Course binder and notes
- Lunch and refreshments
- Verner Wheelock exam and certificate