

Mastering Food Safety: A Comprehensive Quality and Management Training

8 – 12 March 2027
Madrid

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Ref: 30078_39548 **Date:** 8 – 12 March 2027 **Location:** Madrid **Fees:** 5700 Euro

Food Safety and Quality Assurance Training Overview:

Welcome to 'Food Safety and Quality Assurance Training' - an innovative safety course designed to ensure the food industry maintains the highest standards of hygiene and safety. This course combines a robust food safety program with a focus on quality assurance, creating a comprehensive learning experience. We emphasize the importance of safety and health programs, preparing attendees to implement effective measures in their organizations. Participants will understand what is the training for food safety, and why food safety training is important, gaining insights into various health and safety courses.

Target Audience:

- Food safety inspectors: Get hands-on experience with compliance measures and inspection methodologies.
- Quality assurance managers: Learn to implement effective safety and health programs to maintain high standards of food safety.
- Food safety auditors: Understand the intricacies of food safety audit programs to ensure organizational compliance.
- Restaurant managers: Enhance your knowledge of food safety compliance training to maintain a safe, hygienic environment for your customers.
- Related roles: Anyone involved in maintaining food safety standards in an organization can benefit from this course.

Targeted Organizational Departments:

- Quality Assurance: Improve your department's capacity to maintain and enhance food safety standards.
- Production: Implement effective safety measures to ensure the production of safe, high-quality food.
- Food Safety: Equip your team with the knowledge to lead food safety initiatives and compliance measures in your organization.

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Targeted Industries:

- Food production: Ensure safety and hygiene at every step of your production process.
- Restaurant and catering services: Maintain the highest safety standards for your customers' health.
- Grocery retail: Understand and implement measures to ensure food sold at your premises is safe and of the highest quality.
- Food distribution: Ensure food safety during storage and transportation, reducing the risk of foodborne illnesses.

Course Offerings:

- In-depth understanding of food safety: Grasp the importance and fundamentals of food safety and hygiene.
- Compliance Training: Understand the legalities and measures to ensure compliance with food safety regulations.
- Risk Assessment: Learn to conduct effective risk assessments to identify and mitigate potential hazards in food production and handling.
- Safety Certification: Prepare for and achieve food safety certification, validating your expertise and commitment to food safety.

Training Methodology:

Our training methodology combines interactive lectures with case studies and group work to provide a comprehensive learning experience. We ensure participants understand what is food safety training and can effectively implement a food safety program. Our approach emphasizes why food safety training is important, reinforcing its role in successful food businesses.

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Course Toolbox:

- Digital Workbooks: Comprehensive guides and notes on each topic covered in the course.
- Online Resources: Access to a wide array of online resources, such as research papers, articles, and regulatory websites.
- Checklists: Handy checklists to ensure you've covered all bases when implementing food safety measures.
- Templates: Ready-to-use templates to help document food safety procedures, risk assessments, and audit findings.
- Software Introduction: An introduction to industry-standard software used for managing a food safety program and conducting food safety audits.

Course Agenda:

Day 1: Management Commitment & Document Control

- Topic 1: Introduction and Commitment to Food Safety and Quality
- Topic 2: Understanding Change Management
- Topic 3: Continual Improvement Measures & Food Safety Objectives
- Topic 4: Delving into Corrective Actions & Root Cause Analysis
- Topic 5: Food Safety & Quality System Review Management Review
- Topic 6: Customer Complaint Management, Crisis Management & Contingency Planning
- Topic 7: Document Control: Creation, Approval, and Implementation
- Review and Reflection

Day 2: Regulatory Compliance & Product Identification

- Topic 1: In-depth look at FDA Registration & Regulatory Compliance
- Topic 2: Recall Program & Testing
- Topic 3: Technical, Regulatory, & Industry Updates
- Topic 4: Discussing Non-Food Sugar Sales
- Topic 5: Product Lot Numbers and Product Resource Numbers
- Topic 6: Product Labeling & Palletized Products
- Topic 7: Understanding Traceability
- Review and Reflection

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Day 3: Good Manufacturing Practices & Preventative Controls

- Topic 1: Good Manufacturing Practices & Prerequisite Programs
- Topic 2: Employee Food Safety & Quality Training
- Topic 3: Personnel Practices
- Topic 4: Integrated Pest Management
- Topic 5: Equipment Calibration: Food Safety
- Topic 6: Facility & Equipment Maintenance
- Topic 7: Cleaning, Sanitation, & Waste Management
- Topic 8: Water & Air Monitoring
- Review and Reflection

Day 4: Contaminant Control, Storage, and Transportation

- Topic 1: Physical Contaminant Control
- Topic 2: Product Storage & Warehousing
- Topic 3: Managing Bulk Sugar Railcars and Trucks/Trailers
- Topic 4: Dry Van Trailers & Container Standards
- Topic 5: Boxcars and Liquid Tankers & Containers
- Topic 6: Allergens & Sensitizing Agents
- Topic 7: Chemical Control & Approval
- Topic 8: Supplier Approval and Visitors
- Review and Reflection

Day 5: Food Quality, Incidents & Corrections, Validation & Verification

- Topic 1: Specification Management
- Topic 2: Product Sampling & Retain Requirements
- Topic 3: Certificates of Analysis COA
- Topic 4: Product Shelf Life & FIFO Stock Rotation
- Topic 5: Annual Product Analysis and Package Weights & Scale Licensing
- Topic 6: Laboratory Proficiency Testing
- Topic 7: Understanding Kosher
- Topic 8: Nonconforming Product: Incidents & Corrections
- Topic 9: Validation & Verification: Internal Auditing & Facility Inspections
- Topic 10: Closing Remarks: Food Defense & Food Fraud
- Review and Reflection

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How This Course is Different from Other Food Safety and Quality Assurance Training Courses:

Our course offers a unique blend of food safety and quality assurance training. We provide a comprehensive safety and health program, focusing on key aspects of food safety like hygiene and safety training, risk assessment, and compliance. We also offer food safety certification training, adding a significant value to our participants' professional portfolio.