



Advanced Event Food Safety Assurance Training Course

6 – 10 December 2026
Toronto

Advanced Event Food Safety Assurance Training Course

Ref: 1316_197314 **Date:** 6 – 10 December 2026 **Location:** Toronto **Fees:** 16000 Euro

Overview

Advanced Event Food Safety Assurance Training Course is a one-week course for event managers, venue operations leaders, catering supervisors, food safety managers, and public-health professionals who leave with an Event Food Safety Assurance Portfolio. Participants connect event food safety assurance, temporary food operations, caterer qualification, HACCP-based hazard controls, allergen management, temperature control, sanitation, inspection readiness, and incident response. The approach converts plans and site evidence into governed decisions from mobilization through closeout. Agile Leaders Training Center presents event food safety assurance as an operational management discipline.

Who Should Attend

- Functions responsible for event planning, venue operations, and food-service governance
- Teams responsible for caterer selection, contracts, mobilization, and performance oversight
- Food-safety groups responsible for hazard controls, inspections, and corrective action
- Catering operations responsible for receiving, preparation, holding, service, and sanitation
- Public-health and assurance functions responsible for incident escalation and evidence review

The course assumes participants already oversee event, venue, catering, or food-safety decisions, and it leaves out introductory food-handler instruction and laboratory testing methods.

Departments and Industries

The course supports departments and industries that govern food service in temporary, venue-based, hospitality, and public-facing operations.

- Events, exhibitions, conferences, festivals, and sports venues
- Hotels, contract catering, restaurants, and hospitality groups
- Venue operations, facilities, procurement, and supplier assurance
- Food safety, quality, risk, compliance, and internal audit
- Healthcare, education, corporate campuses, and community services

Learning Objectives

By the end of this course, participants will be able to:



- Analyze event food-service hazards and operating conditions
- Build caterer qualification and mobilization controls
- Apply HACCP-based controls to temporary food operations
- Evaluate allergen, sanitation, and temperature control evidence
- Use inspection and corrective-action methods during live service
- Build incident response and post-event assurance records

Course Agenda

Day 1: Event Food Safety Governance

- Event Food-Service System and Responsibility Map
- Temporary Food Operation Context Assessment
- Food Safety Management System Alignment Matrix
- WHO Five Keys Control Application Map
- Event Food Safety Governance Charter

Day 2: Caterer Assurance and Mobilization

- Caterer Prequalification and Due-Diligence Checklist
- Approved Source and Supply-Chain Verification Method
- Menu Hazard and Process-Flow Analysis
- Venue Zoning and Cross-Contamination Control Plan
- Preopening Readiness and Evidence Gate

Day 3: Hazard and Service Controls

- HACCP-Based Event Hazard Analysis Worksheet
- Time and Temperature Control Monitoring Plan
- Allergen Information and Service Communication Matrix
- Personal Hygiene and Handwashing Verification Tool
- Cleaning, Sanitizing, and Warewashing Control Schedule

Day 4: Inspection and Incident Readiness

- Live Event Food Safety Inspection Route
- Observation, Nonconformity, and Evidence Log
- Corrective Action and Escalation Decision Tree
- Food-Safety Incident Response and Traceability Flow
- Post-Event Assurance Review and Improvement Register



Day 5: Event Food Safety Assurance Practice

- Exercise: Caterer Qualification and Mobilization Review
- Exercise: Menu Hazard and Control Plan Assessment
- Exercise: Live-Service Inspection and Corrective Action
- Exercise: Incident Escalation and Traceability Simulation
- Capstone Exercise: Event Food Safety Assurance Portfolio

Practical Exercises

The course uses suggested activities based on conference, sports-venue, hotel, campus, and community-event scenarios.

- Suggested activity: assess a caterer submission, menu, supply route, temporary setup, and readiness evidence.
- Suggested activity: design monitoring for temperature control, allergens, hygiene, sanitation, and cross-contamination.
- Suggested activity: conduct a simulated service inspection and prioritize findings, actions, owners, and escalation points.
- Suggested activity: manage a suspected food-safety incident and assemble traceability, communication, and review records.

FAQs

What is event food safety assurance?

Event food safety assurance is the planned governance, verification, monitoring, correction, and review of food-service controls before, during, and after an event.

How are temporary food operations controlled at events?

Temporary food operations are controlled through approved sources, safe layouts, defined processes, hazard analysis, hygiene, sanitation, temperature monitoring, allergen communication, inspection, and documented corrective action.

Who suits advanced event food safety training and what does it assume?

Advanced event food safety training suits leaders responsible for venues, events, catering, assurance, or public health. It assumes experience influencing suppliers, operations, inspections, or risk decisions.

How does event food safety assurance differ from general food hygiene training?

Event food safety assurance focuses on governance, temporary operations, contractor controls, live-event inspection, escalation, incident readiness, and closeout evidence. General food hygiene training focuses mainly on individual handling practices.



What supports reliable event food safety incident response?

Reliable event food safety incident response uses predefined roles, escalation triggers, traceability, evidence preservation, affected-product controls, coordinated communication, corrective action, and post-event review.

Conclusion

The course integrates event governance, caterer assurance, temporary operations, hazard controls, monitoring, inspection, incident readiness, and closeout review. Participants take back an Event Food Safety Assurance Portfolio containing maps, checklists, control plans, logs, decision tools, and an improvement register. The portfolio strengthens supplier oversight, live-service decisions, accountability, and repeatable assurance across future events.