

Advanced Food Safety Systems: HACCP Mastery and Risk Control

Duration: 5 Days

Language: en

Course Code: IND10 - 115

Objective

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

- Master the principles and advanced applications of HACCP.
- Identify, analyse, and control biological, chemical, and physical hazards in food systems.
- Integrate HACCP within broader Food Safety Management Systems (FSMS).
- Evaluate verification, validation, and documentation processes effectively.
- Lead internal audits, training programmes, and continuous improvement initiatives.

Audience

This course is ideal for:

- Food Safety Managers and Quality Assurance Professionals.
- Production and Plant Supervisors.
- HACCP Team Leaders and Auditors.
- Regulatory and Compliance Officers.
- Food Scientists, Consultants, and Safety Inspectors.

Training Methodology

The programme combines lectures, real-world case studies, and interactive exercises. Participants will engage in root cause analysis, hazard mapping, and corrective action simulations to strengthen their operational expertise and decision-making capacity.

Summary

This advanced course provides a comprehensive and practical understanding of Food Safety Management Systems and the Hazard Analysis and Critical Control Point (HACCP) framework. Designed for experienced professionals, the programme focuses on risk-based decision-making, advanced hazard control, and the integration of HACCP within modern food safety standards such as ISO 22000, BRCGS, and FSSC 22000.

Participants will deepen their knowledge of microbiological hazards, process validation, corrective actions, verification systems, and continuous improvement strategies. By the end of the course, attendees will be equipped to design, implement, and audit HACCP systems that ensure full compliance, operational efficiency, and consumer safety in complex food production environments.

Course Content & Outline

Section 1: Advanced Concepts in Food Safety Management

- The evolution of food safety frameworks: HACCP, ISO 22000, and GFSI standards.
- Key principles of risk-based thinking in modern food safety systems.
- Roles and responsibilities within the HACCP team and management structure.
- Integrating HACCP with ISO and regulatory compliance frameworks.

Section 2: In-Depth Hazard Analysis and Risk Assessment

- Identifying biological, chemical, and physical hazards in diverse operations.
- Determining hazard severity, likelihood, and significance.
- Advanced methods for hazard ranking and risk prioritisation.
- Preventive controls and proactive monitoring systems.

Section 3: Developing and Implementing HACCP Plans

- Practical steps to build an effective HACCP system.
- Establishing and validating Critical Control Points (CCPs).
- Setting and justifying Critical Limits.
- Designing monitoring, verification, and record-keeping systems.
- Real-world HACCP documentation and audit-ready structures.

Section 4: Validation, Verification and Continuous Improvement

- Distinguishing between validation and verification activities.
- Using internal audits and inspections for system enhancement.
- Managing non-conformities and implementing corrective actions.
- Continuous improvement cycles within HACCP systems.
- Case study: Managing a food safety incident and implementing lessons learned.

Section 5: HACCP in Practice — Leadership and Integration

- The role of leadership and communication in food safety culture.
- Building cross-functional collaboration between QA, operations, and maintenance.
- Linking HACCP with sustainability and environmental controls.
- Preparing for external audits and certifications.
- Benchmarking HACCP performance across global facilities.

Certificate Description

Upon successful completion of this training course, delegates will be awarded a Holistique Training Certificate of Completion. For those who attend and complete the online training course, a Holistique Training e-Certificate will be provided.

Holistique Training Certificates are accredited by The CPD Certification Service (CPD), and are certified under ISO 9001 and ISO 29993 standards.

CPD credits for this course are granted by our Certificates and will be reflected on the Holistique Training Certificate of Completion. In accordance with the standards of The CPD Certification Service, one CPD credit is awarded per hour of course attendance. A maximum of 50 CPD credits can be claimed for any single course we currently offer.

Categories

Food and Beverage, Health, Safety & Environment HSE

Tags

Food Safety, HACCP

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