Food Quality Control Techniques Training Course

Professional Development Training Course Outline

Category	General Training	**Duration**	5 Days
Base Fee	$1,500 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

Food Quality Control Techniques Training Course designed to equip learners with advanced competencies in food safety standards, quality assurance systems, hygiene control, and regulatory compliance. With the global food industry facing increasing scrutiny, this training emphasizes modern Hazard Analysis and Critical Control Points (HACCP), ISO food safety standards, contamination prevention, and laboratory-based quality testing techniques to ensure safe, nutritious, and compliant food products.

This course integrates practical and theoretical knowledge to build expertise in food inspection procedures, microbial testing, sensory evaluation, and supply chain quality monitoring. Participants will gain hands-on understanding of food adulteration detection, risk assessment, traceability systems, and auditing techniques, enabling them to meet international food safety requirements and improve operational efficiency across food manufacturing, hospitality, and regulatory sectors.

Programme Curriculum

Food Quality Control Techniques Training Course

Introduction

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Course Duration

5 days

Course Objectives

1. Master HACCP principles and implementation strategies
2. Understand ISO 22000 food safety management systems
3. Apply Good Manufacturing Practices (GMP) in food production
4. Conduct microbiological food quality testing and analysis
5. Identify and prevent food contamination and adulteration risks
6. Develop skills in food safety auditing and compliance reporting
7. Implement traceability systems in food supply chains
8. Perform sensory evaluation and quality assessment techniques
9. Understand food labeling regulations and legal compliance
10. Apply risk-based food safety management frameworks
11. Use modern tools for food inspection and laboratory diagnostics
12. Strengthen quality assurance documentation and reporting systems
13. Improve food industry operational safety and consumer protection standards

Target Audience

1. Food safety officers and inspectors
2. Quality control/assurance managers in food industry
3. Restaurant and hospitality managers
4. Food production and processing staff
5. Laboratory technicians and microbiologists
6. Catering and supply chain professionals
7. Regulatory and public health officers
8. Students in food science, nutrition, and agriculture

Course Modules

Module 1: Introduction to Food Quality Control Systems

- Concepts of food quality assurance vs quality control
- Overview of global food safety regulations
- Role of quality control in food industry sustainability
- Understanding consumer safety expectations
- Case Study: Food recall due to contamination failure in packaged foods

Module 2: HACCP Principles and Applications

- HACCP 7 principles implementation
- Critical control point identification
- Hazard analysis in food production
- Monitoring and corrective actions
- Case Study: Seafood processing HACCP failure and recovery plan

Module 3: Microbiological Testing in Food Safety

- Bacterial contamination detection methods
- Pathogen identification techniques
- Laboratory sample collection standards
- Sterilization and aseptic techniques
- Case Study: E. coli outbreak traced to dairy supply chain

Module 4: Food Adulteration Detection Techniques

- Chemical adulteration identification
- Physical contamination testing
- Rapid testing kits and field methods
- Regulatory limits and compliance checks
- Case Study: Milk adulteration scandal investigation

Module 5: Good Manufacturing Practices (GMP)

- Hygiene and sanitation protocols
- Facility design and workflow control
- Personnel hygiene requirements
- Equipment cleaning validation
- Case Study: Bakery contamination due to poor GMP compliance

Module 6: Food Safety Auditing and Compliance

- Internal and external auditing processes
- Documentation and reporting systems
- Non-conformance identification
- Corrective and preventive actions (CAPA)
- Case Study: ISO audit failure in meat processing plant

Module 7: Food Packaging and Labeling Quality Control

- Packaging material safety standards
- Shelf-life determination methods
- Label accuracy and legal requirements
- Storage condition monitoring
- Case Study: Mislabeling recall in snack food industry

Module 8: Risk Management and Food Traceability Systems

- Supply chain risk assessment
- Digital traceability technologies
- Blockchain in food tracking systems
- Crisis management and recall procedures
- Case Study: Global spinach contamination traceability response

Training Methodology

This course employs a participatory and hands-on approach to ensure practical learning, including:

- Interactive lectures and presentations.
- Group discussions and brainstorming sessions.

- Hands-on exercises using real-world datasets.
- Role-playing and scenario-based simulations.
- Analysis of case studies to bridge theory and practice.
- Peer-to-peer learning and networking.
- Expert-led Q&A sessions.
- Continuous feedback and personalized guidance.

Register as a group from 3 participants for a Discount

Send us an email: info@fineskilltrainingcenter.org or call *+254769199797*

Certification

Upon successful completion of this training, participants will be issued with a globally- recognized certificate.

Tailor-Made Course

We also offer tailor-made courses based on your needs.

Key Notes

a. The participant must be conversant with English.

b. Upon completion of training the participant will be issued with an Authorized Training Certificate

c. Course duration is flexible and the contents can be modified to fit any number of days.

d. The course fee includes facilitation training materials, 2 coffee breaks, buffet lunch and A Certificate upon successful completion of Training.

e. One-year post-training support Consultation and Coaching provided after the course.

f. Payment should be done at least a week before commence of the training, to Fineskill Training Center account, as indicated in the invoice so as to enable us prepare better for you.

Upcoming Scheduled Sessions

Start Date	End Date	Location	Price
23 Nov 2026	27 Nov 2026	Online	$1,000
23 Nov 2026	27 Nov 2026	Physical	$1,500
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$6,000

Start Date	End Date	Location	Price
23 Nov 2026	27 Nov 2026	Physical	$4,500
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$6,000

Ready to enroll or request a customized program? Book online or contact us:

Register Online Now

Email: info@fineskilltrainingcenter.com | Website: www.fineskilltrainingcenter.com