Industrial Food Safety Systems 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

The Industrial Food Safety Systems Course is a comprehensive, industry-aligned program designed to equip professionals with advanced knowledge and practical skills in food safety management systems, HACCP implementation, ISO 22000 compliance, GMP standards, and risk-based preventive controls. In today's global food supply chain, ensuring food hygiene, contamination control, traceability, and regulatory compliance is critical for protecting public health and maintaining brand integrity. Industrial Food Safety Systems Training Course provides a deep dive into modern food safety frameworks, audit readiness, and hazard analysis techniques used across manufacturing, processing, packaging, and distribution environments.

With increasing global enforcement of FDA, Codex Alimentarius, EU food safety regulations, and ISO standards, industries must adopt proactive safety systems rather than reactive inspections. This course blends theory with real-world industrial applications, enabling participants to master food risk assessment, microbial hazard control, sanitation validation, allergen management, and digital traceability systems. Through case-driven learning, participants will gain the ability to design, implement, and maintain world-class food safety management systems (FSMS) that ensure compliance, efficiency, and consumer trust in highly competitive food industries.

Programme Curriculum

Industrial Food Safety Systems Training Course

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Course Duration

5 days

Course Objectives

1. Master advanced **Food Safety Management Systems (FSMS)** principles
2. Implement HACCP-based risk assessment and critical control points (CCP)
3. Understand ISO 22000:2018 compliance requirements
4. Apply Good Manufacturing Practices (GMP) in industrial environments
5. Strengthen food contamination prevention strategies
6. Develop effective sanitation standard operating procedures (SSOPs)
7. Manage allergen control and cross-contamination risks
8. Improve traceability and supply chain transparency systems
9. Conduct internal audits and regulatory inspections confidently
10. Implement food safety digital monitoring systems and automation tools
11. Ensure compliance with FDA, Codex, and EU food regulations
12. Build strong risk-based preventive control systems
13. Enhance continuous improvement in food safety culture

Target Audience

1. Food production and processing managers
2. Quality assurance and quality control professionals
3. Food safety auditors and inspectors
4. HACCP team leaders and coordinators
5. Regulatory compliance officers
6. Packaging and supply chain managers
7. Food industry engineers and plant supervisors
8. University graduates in food science, microbiology, and biotechnology

Course Modules

Module 1: Foundations of Food Safety Systems

- Principles of modern food safety frameworks
- Evolution of global food safety regulations
- Introduction to FSMS and HACCP
- Foodborne illness and outbreak analysis

- Food safety culture development
- **Case Study:** Analysis of a multinational food contamination recall and lessons learned in FSMS failure.

Module 2: HACCP Implementation & Risk Assessment

- Conducting hazard analysis
- Identifying Critical Control Points (CCPs)
- Establishing critical limits
- Monitoring and corrective actions
- HACCP documentation systems
- **Case Study:** HACCP breakdown in frozen food processing plant and corrective redesign of CCPs.

Module 3: ISO 22000 & Global Compliance Systems

- ISO 22000 structure and requirements
- PRPs (Prerequisite Programs) integration
- Internal and external audit readiness
- Documentation control systems
- Certification process overview
- **Case Study:** ISO 22000 certification journey of a beverage manufacturing company.

Module 4: Good Manufacturing Practices (GMP)

- Facility design and hygiene zoning
- Personnel hygiene standards
- Equipment sanitation protocols
- Waste management systems
- Pest control programs
- **Case Study:** GMP violations in dairy production and corrective facility redesign.

Module 5: Microbiological & Chemical Hazard Control

- Pathogenic microorganisms in food systems
- Chemical contamination sources
- Preventive control strategies
- Laboratory testing and validation
- Environmental monitoring systems
- **Case Study:** Listeria outbreak investigation in ready-to-eat food facility.

Module 6: Food Traceability & Supply Chain Safety

- End-to-end traceability systems
- Blockchain in food safety tracking
- Supplier verification programs
- Recall management systems
- Cold chain monitoring
- **Case Study:** Seafood export traceability failure and global recall impact analysis.

Module 7: Food Safety Auditing & Inspection

- Internal audit planning
- Regulatory inspection readiness

- Non-conformance reporting
- Root cause analysis tools
- Corrective and preventive actions (CAPA)
- **Case Study:** Surprise regulatory audit in meat processing facility and compliance recovery.

Module 8: Digital Transformation in Food Safety

- IoT in food safety monitoring
- AI-based predictive risk analysis
- Smart sensors for contamination detection
- Digital documentation systems
- Automation in quality control
- **Case Study:** Smart factory implementation reducing contamination risk in snack production plant.

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
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