Training course on Food Law and Regulation

Professional Development Training Course Outline

Category	Legal Institute	**Duration**	10 Days
Base Fee	$3,000 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

The global food industry is one of the most critical and complex sectors worldwide, directly impacting public health, economic stability, and international trade. From farm to fork, every stage of food production, processing, distribution, and consumption is subject to an intricate web of Food Law and Regulation. This specialized field is designed to ensure food safety, prevent fraud, protect consumer interests, and facilitate fair trade practices. The increasing sophistication of food science, the globalization of supply chains, and evolving consumer demands for transparency and sustainability have amplified the need for rigorous legal oversight. Navigating issues such as foodborne illness prevention, accurate food labeling, the safe use of food additives, and the control of contaminants requires a profound understanding of diverse legal, scientific, and policy considerations. Training Course on Food Law and Regulation is meticulously designed to equip legal professionals, food industry executives, regulatory officials, quality assurance specialists, and public health professionals with the advanced insights and practical tools necessary to navigate the multifaceted legal and ethical challenges of the modern food system, ensuring regulatory compliance and fostering consumer trust. This course will delve deeply into the foundational principles that underpin food law, exploring national legislation (e.g., Food Safety Modernization Act - FSMA in the US, General Food Law in the EU) and key international frameworks like the Codex Alimentarius. Participants will gain crucial insights into the legal intricacies of food safety management systems (HACCP), the nuances of food product liability, and the precise requirements for food labeling and health claims. Emphasis will be placed on understanding the regulation of novel foods, genetically modified (GM) foods, and the legal aspects of food fraud. By examining landmark cases, contemporary policy debates on food sustainability and food waste, and the impact of emerging technologies like blockchain in food supply chains, attendees will develop the strategic acumen to effectively advise clients, mitigate legal risks, and contribute meaningfully to the safety, integrity, and sustainability of the global food supply, promoting both public health and fair trade.

Programme Curriculum

Training Course on Food Law and Regulation

Introduction

The global **food industry** is one of the most critical and complex sectors worldwide, directly impacting public health, economic stability, and international trade. From farm to fork, every stage of food production, processing, distribution, and consumption is subject to an intricate web of **Food Law and Regulation**. This specialized field is designed to ensure **food safety**, prevent fraud, protect consumer interests, and facilitate fair trade practices. The increasing sophistication of food science, the globalization of supply chains, and evolving consumer demands for transparency and sustainability have amplified the need for rigorous legal oversight. Navigating issues such as **foodborne illness prevention**, accurate **food labeling**, the safe use of **food additives**, and the control of **contaminants** requires a profound understanding of diverse legal, scientific, and policy considerations. **Training Course on Food Law and Regulation** is meticulously designed to equip legal professionals, food industry executives, regulatory officials, quality assurance specialists, and public health professionals with the advanced insights and practical tools necessary to navigate the multifaceted legal and ethical challenges of the modern food system, ensuring **regulatory compliance** and fostering consumer trust.

This course will delve deeply into the foundational principles that underpin food law, exploring national legislation (e.g., **Food Safety Modernization Act - FSMA** in the US, **General Food Law** in the EU) and key international frameworks like the **Codex Alimentarius**. Participants will gain crucial insights into the legal intricacies of **food safety management systems (HACCP)**, the nuances of **food product liability**, and the precise requirements for **food labeling** and **health claims**. Emphasis will be placed on understanding the regulation of **novel foods**, **genetically modified (GM) foods**, and the legal aspects of **food fraud**. By examining landmark cases, contemporary policy debates on **food sustainability** and food waste, and the impact of emerging technologies like **blockchain in food supply chains**, attendees will develop the strategic acumen to effectively advise clients, mitigate legal risks, and contribute meaningfully to the safety, integrity, and sustainability of the global food supply, promoting both **public health** and **fair trade**.

Course Objectives

Upon completion of this course, participants will be able to:

1. Analyze the fundamental principles and historical development of **Food Law and Regulation**.
2. Understand the core concepts of **food safety** and the prevention of **foodborne illness**.
3. Interpret and apply national food safety legislation, including the **Food Safety Modernization Act (FSMA)** principles.
4. Examine the international legal frameworks for food safety and quality, such as the **Codex Alimentarius** .
5. Master the legal requirements for **food labeling**, nutrition information, and **health claims**.
6. Assess the regulation of **food additives**, color additives, and processing aids.
7. Understand the legal principles governing **food contaminants**, pesticides, and veterinary drug residues.
8. Navigate the legal and regulatory framework for **novel foods** and **genetically modified (GM) foods**.
9. Explore the legal aspects of **food fraud**, adulteration, and authenticity.
10. Discuss the legal implications of **food product liability** and recalls.
11. Examine emerging legal issues related to **food sustainability**, food waste, and ethical sourcing.
12. Analyze the impact of **digital technologies** (e.g., blockchain, AI) on food traceability and regulation.
13. Formulate strategies for **legal compliance** and **risk management** across the food supply chain.

Target Audience

This course is designed for a broad range of professionals involved in the food industry, legal sector, and public health:

1. **Food Industry Professionals:** Manufacturers, processors, distributors, retailers, and food service operators.
2. **Legal Professionals:** Lawyers specializing in food law, regulatory compliance, product liability, or international trade.
3. **Regulatory Officials:** Staff from food safety authorities, health departments, and customs agencies.
4. **Quality Assurance and Control Managers:** Professionals responsible for ensuring food safety and quality standards.
5. **Public Health Professionals:** Epidemiologists, environmental health specialists, and public health policy advisors.
6. **Food Scientists & Technologists:** Individuals involved in food product development, research, and innovation.
7. **Importers and Exporters:** Professionals involved in international food trade.
8. **Consultants:** Advisors specializing in food safety, regulatory affairs, or legal compliance for the food sector.

Course Duration: 10 Days

Course Modules

Module 1: Foundations and Principles of Food Law

- Historical Development of Food Law: From Adulteration to Modern Regulation
- Core Principles of Food Law: Food Safety, Consumer Protection, Fair Trade
- Sources of Food Law: Statutes, Regulations, Case Law, International Treaties
- Key Regulatory Agencies and Their Roles (e.g., FDA, USDA, EFSA, national food safety authorities)
- The Concept of "Farm to Fork" Regulation

Module 2: Food Safety Management Systems and Legislation

- Introduction to Food Safety Hazard Analysis and Critical Control Points (HACCP)
- Food Safety Modernization Act (FSMA) in the US: Preventive Controls, Produce Safety Rule, Foreign Supplier Verification Program (FSVP)
- European Union General Food Law (Regulation (EC) No 178/2002): Principles and Requirements
- Role of Traceability and Recall Systems in Food Safety
- Best Practices in Food Safety Compliance

Module 3: International Food Law and Harmonization

- The Codex Alimentarius Commission: Standards, Guidelines, and Codes of Practice
- World Trade Organization (WTO) Agreements: SPS (Sanitary and Phytosanitary) and TBT (Technical Barriers to Trade) Agreements
- Bilateral and Regional Trade Agreements and Their Impact on Food Regulation
- Challenges of Harmonizing Food Standards Across Jurisdictions
- Food Import and Export Regulations and Certification

Module 4: Food Labeling and Advertising

- Mandatory Labeling Requirements: Ingredient Lists, Nutrition Facts, Allergen Declarations
- Claims on Food Labels: Health Claims, Nutrient Content Claims, Structure/Function Claims

- Organic, Natural, and Other Marketing Claims: Legal Definitions and Restrictions
- Country of Origin Labeling (COOL) and Geographic Indications
- Regulatory Oversight of Food Advertising and Marketing Practices

Module 5: Food Additives, Processing Aids, and Flavorings

- Definition and Classification of Food Additives
- Approval and Permitted Use of Food Additives: Safety Assessment and Regulatory Processes
- Regulation of Processing Aids and Enzymes
- Flavorings: Natural vs. Artificial Flavors and their Regulation
- International Standards and National Variations in Additive Use

Module 6: Food Contaminants, Residues, and Maximum Levels

- Types of Food Contaminants: Chemical, Biological, Physical
- Mycotoxins, Heavy Metals, Dioxins, and Other Environmental Contaminants
- Pesticide Residues and Maximum Residue Limits (MRLs)
- Veterinary Drug Residues in Food
- Regulatory Control, Monitoring, and Risk Management of Contaminants

Module 7: Novel Foods and Genetically Modified (GM) Foods

- Definition and Regulation of Novel Foods: Foods without a History of Consumption
- Safety Assessment and Authorization Procedures for Novel Foods
- Regulation of Genetically Modified (GM) Foods/Genetically Engineered (GE) Foods
- Labeling Requirements for GM Foods: Mandatory vs. Voluntary
- Public Perception, Ethical Debates, and International Trade Issues related to GM Foods

Module 8: Food Fraud, Adulteration, and Authenticity

- Definition and Types of Food Fraud: Substitution, Dilution, Mislabeling, Gray Market
- Intentional Adulteration vs. Unintentional Contamination
- Analytical Techniques for Detecting Food Fraud and Authenticity
- Legal Consequences for Food Fraud and Enforcement Actions
- Strategies for Preventing and Combating Food Fraud within Supply Chains

Module 9: Food Product Liability and Recalls

- Legal Theories of Product Liability: Negligence, Strict Liability, Breach of Warranty
- Causation and Damages in Foodborne Illness Litigation
- Food Recalls: Voluntary vs. Mandatory Recalls, Legal Obligations, and Public Communication
- Crisis Management and Reputation Protection in Food Safety Incidents
- Insurance Coverage for Food Product Liability

Module 10: Food Law and Sustainability

- Legal and Policy Initiatives for Sustainable Food Systems
- Regulation of Food Waste: Reduction, Recovery, and Recycling Initiatives
- Legal Aspects of Sustainable Sourcing and Ethical Supply Chains
- Environmental Impact of Food Production: Regulations on Water Use, Emissions, Land Use
- Legal Frameworks for Plant-Based Foods and Alternative Proteins

Module 11: Food Law and Public Health

- Role of Food Law in Preventing Non-Communicable Diseases (NCDs)
- Regulations on Marketing to Children and Obesity Prevention
- Food Allergies and Intolerances: Legal Obligations for Labeling and Service
- Food Deserts, Food Security, and the Right to Food: Legal and Policy Responses
- Zoonotic Diseases and the "One Health" Approach in Food Safety

Module 12: Emerging Trends and Future Challenges in Food Law

- Blockchain and Distributed Ledger Technologies for Food Traceability
- Artificial Intelligence (AI) in Food Safety and Quality Control
- Personalized Nutrition and its Regulatory Implications
- Regulation of Cellular Agriculture and Lab-Grown Foods
- Cybersecurity Risks in the Food Supply Chain

Training Methodology

- **Interactive Workshops:** Facilitated discussions, group exercises, and problem-solving activities.
- **Case Studies:** Real-world examples to illustrate successful community-based surveillance practices.
- **Role-Playing and Simulations:** Practice engaging communities in surveillance activities.
- **Expert Presentations:** Insights from experienced public health professionals and community leaders.
- **Group Projects:** Collaborative development of community surveillance plans.
- **Action Planning:** Development of personalized action plans for implementing community-based surveillance.
- **Digital Tools and Resources:** Utilization of online platforms for collaboration and learning.
- **Peer-to-Peer Learning:** Sharing experiences and insights on community engagement.
- **Post-Training Support:** Access to online forums, mentorship, and continued learning resources.

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

- Participants must be conversant in English.
- Upon completion of training, participants will receive an Authorized Training Certificate.
- The course duration is flexible and can be modified to fit any number of days.
- Course fee includes facilitation, training materials, 2 coffee breaks, buffet lunch, and a Certificate upon successful completion.
- One-year post-training support, consultation, and coaching provided after the course.
- Payment should be made at least a week before the training commencement to Fineskill Training Center account, as indicated in the invoice, to enable better preparation.

Upcoming Scheduled Sessions

Start Date	End Date	Location	Price
23 Nov 2026	04 Dec 2026	Online	$2,000
23 Nov 2026	04 Dec 2026	Physical	$3,000
23 Nov 2026	04 Dec 2026	Physical	$6,000
23 Nov 2026	04 Dec 2026	Physical	$6,000
23 Nov 2026	04 Dec 2026	Physical	$12,000
23 Nov 2026	04 Dec 2026	Physical	$9,000
23 Nov 2026	04 Dec 2026	Physical	$12,000
23 Nov 2026	04 Dec 2026	Physical	$12,000

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