Understanding and Implementing the Safe Quality Food (SQF) Code Training Course

Professional Development Training Course Outline

Category	Food processing and Technology	**Duration**	10 Days
Base Fee	$3,000 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

The Safe Quality Food (SQF) Code is one of the most recognized and credible food safety and quality management systems used globally. With the rising demands from consumers, retailers, and regulators for safe, high-quality food products, it has become vital for organizations to understand and implement the SQF Code effectively. Understanding and Implementing the Safe Quality Food (SQF) Code Training Course is designed to provide participants with in-depth knowledge of SQF principles, compliance requirements, and practical strategies for successful implementation.

By focusing on trending concepts such as food safety culture, regulatory compliance, supplier management, risk assessment, and continuous improvement, this course equips professionals with the essential tools to meet international food safety standards. Through interactive modules, practical case studies, and real-world examples, participants will learn how to align their organizational practices with SQF requirements, ensuring long-term sustainability, brand protection, and customer trust.

Programme Curriculum

Understanding and Implementing the Safe Quality Food (SQF) Code Training Course

Introduction

The Safe Quality Food (SQF) Code is one of the most recognized and credible food safety and quality management systems used globally. With the rising demands from consumers, retailers, and regulators for safe, high-quality food products, it has become vital for organizations to understand and implement the SQF Code effectively. Understanding and Implementing the Safe Quality Food (SQF) Code Training Course is designed to provide participants with in-depth knowledge of SQF principles, compliance requirements, and practical strategies for successful implementation.

By focusing on trending concepts such as food safety culture, regulatory compliance, supplier management, risk assessment, and continuous improvement, this course equips professionals with the essential tools to meet international food safety standards. Through interactive modules, practical case studies, and real-world examples, participants will learn how to align their organizational practices with SQF requirements, ensuring long-term sustainability, brand protection, and customer trust.

Course Objectives

1. Understand the structure and intent of the SQF Code
2. Analyze food safety risks through hazard identification and risk assessment
3. Apply trending best practices in food safety management systems
4. Demonstrate compliance with SQF certification requirements
5. Implement traceability and supplier quality management systems
6. Strengthen organizational food safety culture
7. Evaluate regulatory compliance across global markets
8. Develop effective food defense and food fraud prevention plans
9. Apply verification and validation of food safety controls
10. Utilize trending digital tools for food safety documentation and monitoring
11. Enhance quality management through continuous improvement practices
12. Manage audit readiness and certification processes successfully
13. Foster collaboration across departments for SQF implementation success

Organizational Benefits

- Improved compliance with international food safety standards
- Increased consumer confidence and brand reputation
- Enhanced operational efficiency and reduced risks
- Better audit outcomes and certification success rates
- Stronger supplier management and traceability systems
- Reduced incidents of foodborne illnesses and recalls
- Competitive advantage in global food supply chains
- Improved staff competency in food safety practices
- Effective integration of food safety culture within organizations
- Long-term sustainability and market growth

Target Audiences

- Food safety managers
- Quality assurance professionals
- Production supervisors
- Regulatory compliance officers
- Supplier quality managers
- HACCP team members
- Internal auditors
- Operations managers

Course Duration: 10 days

Course Modules

Module 1: Introduction to SQF Code and Certification

- Understanding the history and purpose of SQF
- Key elements and structure of the SQF Code
- Benefits of SQF certification for organizations
- Global recognition and market relevance
- Certification pathways and audit processes
- Case Study: A company?ÇÖs journey to SQF certification

Module 2: Food Safety Fundamentals

- Principles of food safety management
- Hazard identification and classification
- Good Manufacturing Practices (GMPs) overview
- Food safety culture integration
- Role of employees in food safety compliance
- Case Study: Hazard analysis in a food manufacturing facility

Module 3: Hazard Analysis and Risk Assessment

- Risk-based approach in food safety
- Tools for risk assessment in SQF systems
- Control measures for food safety hazards
- Linking HACCP with SQF requirements
- Documentation of hazard analysis
- Case Study: Conducting a risk assessment in dairy processing

Module 4: Good Manufacturing Practices (GMPs)

- Key GMP requirements under SQF
- Facility hygiene and sanitation practices
- Pest management and environmental monitoring
- Personal hygiene and training
- Monitoring GMP effectiveness
- Case Study: GMP implementation in a bakery plant

Module 5: Food Safety Plans and HACCP

- Developing an SQF-compliant food safety plan
- HACCP principles and SQF alignment
- Critical Control Points (CCPs) management
- Verification and validation procedures
- Maintaining effective HACCP records
- Case Study: HACCP plan for beverage production

Module 6: Traceability and Recall Systems

- Designing traceability systems under SQF
- Recall planning and execution
- Recordkeeping and documentation requirements
- Technology tools for tracking and tracing
- Supplier-to-customer transparency
- Case Study: Managing a product recall scenario

Module 7: Supplier Quality Management

- Supplier approval and monitoring requirements
- Supplier audits and risk assessments
- Managing ingredient and raw material safety
- Contract specifications and compliance
- Continuous supplier performance evaluation
- Case Study: Supplier non-compliance resolution

Module 8: Food Defense and Food Fraud Prevention

- Importance of food defense under SQF
- Identifying food fraud vulnerabilities
- Mitigation strategies for intentional adulteration
- Developing defense plans aligned with regulations
- Monitoring and reporting suspicious activities
- Case Study: Implementing food defense in a beverage company

Module 9: Allergen Management

- Global trends in allergen labeling and control
- Cross-contact prevention strategies
- Testing and verification of allergen management
- Training staff on allergen awareness
- Allergen risk communication to stakeholders
- Case Study: Allergen incident management in foodservice

Module 10: Internal Audits and Verification

- Planning and conducting internal audits
- Verification activities under SQF requirements
- Root cause analysis and corrective actions
- Reporting and documenting audit findings
- Preparing for external certification audits
- Case Study: Internal audit challenges in meat processing

Module 11: Validation of Food Safety Controls

- Importance of validation in food safety
- Methods for validating CCPs and PRPs
- Regulatory expectations for validation
- Documentation of validation results
- Periodic review of validation effectiveness
- Case Study: Validation of pasteurization processes

Module 12: Quality Management Systems under SQF

- Structure of quality management systems
- Linking food safety and quality management
- Continuous improvement processes
- Product quality monitoring and testing
- Role of customer feedback in quality systems

- Case Study: Enhancing product quality in confectionery

Module 13: Digital Tools in SQF Implementation

- Leveraging technology in food safety monitoring
- Automated traceability and documentation systems
- Data analytics for risk management
- Digital auditing and remote inspections
- Cloud-based compliance platforms
- Case Study: Using digital tools in seafood processing

Module 14: Managing SQF Certification Audits

- Preparing for third-party certification audits
- Auditor expectations and requirements
- Handling audit non-conformities
- Maintaining readiness throughout the year
- Communication strategies during audits
- Case Study: Successful SQF audit preparation in retail supply chain

Module 15: Continuous Improvement and Food Safety Culture

- Building and sustaining food safety culture
- Employee engagement and leadership support
- Performance monitoring and review
- Strategies for continuous improvement
- Benchmarking against industry leaders
- Case Study: Embedding food safety culture in large organizations

Training Methodology

- Interactive lectures and multimedia presentations
- Group discussions and brainstorming sessions
- Real-world case studies and practical exercises
- Hands-on workshops and role-playing activities
- Mock audits and compliance simulations
- Continuous assessments and feedback

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	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

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

Register Online Now

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