Training Course on Advanced Food Safety Management Systems (HACCP, ISO 22000)

Professional Development Training Course Outline

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

Course Introduction

In today’s fast-evolving global food supply chain, implementing advanced food safety management systems is no longer optional—it is a vital necessity. Training Course on Advanced Food Safety Management Systems (HACCP, ISO 22000) equips professionals with cutting-edge knowledge and tools to ensure food quality, manage hazards, and maintain regulatory compliance. With increasing scrutiny from global markets, food businesses must prioritize risk-based thinking, preventive controls, and international standards to safeguard public health and maintain brand integrity.

This course provides in-depth training on HACCP principles, ISO 22000:2018 framework, traceability systems, internal audits, and food defense mechanisms. Through real-world case studies and hands-on exercises, participants will enhance their ability to identify risks, implement corrective measures, and continuously improve food safety culture across the supply chain. Whether you're in manufacturing, packaging, hospitality, or retail, this course will build your expertise and elevate your organization’s global credibility.

Programme Curriculum

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Course Objectives

1. Understand key components of HACCP-based food safety systems.
2. Interpret ISO 22000:2018 requirements for FSMS certification.
3. Conduct food safety hazard analysis and risk assessment.
4. Develop and validate critical control points (CCPs).
5. Establish effective food traceability and recall plans.
6. Implement Good Manufacturing Practices (GMPs) and PRPs.
7. Perform internal food safety audits with actionable insights.
8. Integrate preventive controls for allergen and microbiological hazards.
9. Enhance supply chain transparency and supplier verification.
10. Strengthen organizational food safety culture and compliance.
11. Identify and respond to emerging food fraud and defense threats.
12. Prepare for third-party audits and regulatory inspections.
13. Drive continuous improvement using corrective and preventive actions (CAPA).

Target Audiences

1. Food Quality Assurance Managers
2. Food Safety Officers
3. Food Production Supervisors
4. HACCP Team Leaders
5. ISO 22000 Consultants
6. Regulatory and Compliance Officers
7. Food Supply Chain Managers
8. Food Business Owners & Entrepreneurs

Course Duration: 10 days

Course Modules

Module 1: Introduction to HACCP and ISO 22000

- Overview of food safety challenges
- History and evolution of HACCP
- Structure of ISO 22000:2018
- Importance of a preventive approach
- Key benefits of certification
- **Case Study**: HACCP implementation in a dairy plant

Module 2: Prerequisite Programs (PRPs) and GMPs

- Types of PRPs for different sectors
- GMP requirements in food processing
- Environmental hygiene and sanitation
- Personnel hygiene protocols
- PRP documentation and validation
- **Case Study**: Bakery's success using GMP-based PRPs

Module 3: Hazard Identification and Risk Assessment

- Types of food hazards (biological, chemical, physical)
- Risk analysis methodology
- Tools for hazard identification
- Evaluating likelihood and severity
- Creating hazard analysis worksheets
- **Case Study**: Seafood hazard assessment process

Module 4: Establishing Critical Control Points (CCPs)

- Definition and role of CCPs
- Decision trees for CCP identification
- Monitoring procedures for CCPs
- CCP limits and tolerances
- Corrective action frameworks
- **Case Study**: Beverage bottling CCP failures

Module 5: ISO 22000:2018 Core Elements

- PDCA (Plan-Do-Check-Act) structure
- High-Level Structure (HLS) integration
- FSMS context and interested parties
- Leadership and food safety policy
- Documented information and control
- **Case Study**: Implementing ISO 22000 in food packaging

Module 6: Operational PRPs and Control Measures

- Difference between PRPs and oPRPs
- Selection of control measures
- Managing temperature-sensitive products
- Monitoring and verification tools
- Documentation of oPRPs
- **Case Study**: Cold chain oPRPs in poultry processing

Module 7: Monitoring, Verification & Validation

- Definitions and distinctions
- Designing monitoring procedures
- Internal vs external verification
- Validation of control measures
- Frequency and responsibility matrix
- **Case Study**: Dairy product validation audit

Module 8: Food Safety Management System Documentation

- Document hierarchy and types
- Control of documents and records
- Electronic vs manual systems
- Record-keeping for traceability
- Common documentation pitfalls
- **Case Study**: Documentation system audit findings

Module 9: Internal Audit and FSMS Review

- Purpose and scope of internal audits

- Audit planning and scheduling
- Auditor competencies and techniques
- Reporting audit findings
- Management review essentials
- **Case Study**: Internal audit in a meat processing facility

Module 10: Food Traceability and Recall Systems

- Importance of traceability
- Product identification and batch coding
- Legal recall requirements
- Simulating a recall scenario
- Measuring traceability effectiveness
- **Case Study**: Retail food product recall response

Module 11: Managing Non-Conformities and CAPA

- Identifying root causes
- Tools for root cause analysis
- Corrective action protocols
- Preventive action implementation
- Continual improvement strategies
- **Case Study**: Non-conformance in a beverage company

Module 12: Building a Food Safety Culture

- Elements of a positive food safety culture
- Leadership roles and accountability
- Communication and training strategies
- Employee engagement techniques
- Measuring food safety performance
- **Case Study**: Culture transformation in a snack factory

Module 13: Food Fraud and Food Defense

- Definitions and global impact
- Food defense threat assessment
- Economically motivated adulteration (EMA)
- Vulnerability assessment tools
- Mitigation plan development
- **Case Study**: Herbal product adulteration case

Module 14: Supplier Quality and Risk Management

- Supplier approval processes
- Auditing suppliers and contractors
- Risk-based supplier segmentation
- Maintaining supplier documentation
- KPIs for supplier performance
- **Case Study**: Supplier issue in frozen meals

Module 15: Certification, Accreditation & Global Market Access

- ISO 22000 vs FSSC 22000
- Steps in certification process
- Choosing a certification body

- Maintaining FSMS after certification
- Leveraging certification for trade access
- **Case Study**: Export market access via ISO 22000

Training Methodology

- Instructor-led expert sessions
- Group exercises and simulations
- Real-world industry case studies
- Hands-on documentation workshops
- Pre- and post-training knowledge assessments

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
16 Nov 2026	27 Nov 2026	Online	$2,000
16 Nov 2026	27 Nov 2026	Physical	$3,000
16 Nov 2026	27 Nov 2026	Physical	$6,000
16 Nov 2026	27 Nov 2026	Physical	$6,000

Start Date	End Date	Location	Price
16 Nov 2026	27 Nov 2026	Physical	$12,000
16 Nov 2026	27 Nov 2026	Physical	$9,000
16 Nov 2026	27 Nov 2026	Physical	$12,000
16 Nov 2026	27 Nov 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