Training Course on Food Quality Control and Assurance in Agricultural Supply Chains

Professional Development Training Course Outline

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

Course Introduction

Food quality control and assurance are critical in maintaining safety, consumer confidence, and compliance across the agricultural supply chain. As global food systems become more complex, ensuring product quality from farm to fork has become essential. Training Course on Food Quality Control and Assurance in Agricultural Supply Chains is designed to equip participants with up-to-date skills and knowledge in food safety standards, quality control techniques, regulatory compliance, and risk management. Emphasis is placed on reducing post-harvest losses, enhancing food traceability, and promoting sustainable agricultural practices.

The course integrates scientific principles and real-world case studies to address the growing demand for quality assurance across global supply chains. Participants will gain practical experience in evaluating food quality indicators, understanding Good Agricultural Practices (GAP), and implementing HACCP systems. This training is vital for stakeholders involved in agri-food value chains including producers, processors, logistics professionals, exporters, and food regulators.

Programme Curriculum

Training Course on Food Quality Control and Assurance in Agricultural Supply Chains

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Course Objectives

1. Understand the principles of food quality assurance in supply chains.
2. Explore global food safety standards including ISO 22000 and FSSC 22000.
3. Analyze the role of HACCP and GMP in food processing and safety.
4. Evaluate post-harvest handling techniques to maintain quality.
5. Enhance knowledge of food traceability technologies such as blockchain.
6. Examine risk assessment models in agricultural supply chains.
7. Implement preventive controls for biological and chemical hazards.
8. Identify critical control points (CCPs) in processing environments.
9. Promote sustainability and quality assurance practices in agribusiness.
10. Integrate data-driven decision-making in quality management systems.
11. Use smart agriculture tools for quality monitoring and control.
12. Develop skills for regulatory compliance and audit readiness.
13. Interpret consumer trends and quality perception in global markets.

Target Audience

1. Agribusiness entrepreneurs
2. Food safety officers
3. Exporters and importers of agricultural products
4. Agricultural extension officers
5. Food processing technicians
6. Quality assurance professionals
7. Agricultural cooperatives and producer groups
8. Supply chain and logistics managers

Course Duration: 10 days

Course Modules

Module 1: Fundamentals of Food Quality Assurance

- Importance of food quality in agri-supply chains
- Key terminologies: QA vs QC
- Factors affecting food quality
- Regulatory frameworks overview
- Quality metrics and monitoring systems
- **Case Study**: Implementing QA at a fresh produce cooperative

Module 2: Food Safety Standards and Certifications

- Overview of ISO 22000, FSSC 22000, BRCGS
- Key certification requirements
- Benefits of certification for agri-enterprises
- Role of third-party auditors
- Certification process flow
- **Case Study**: Achieving ISO 22000 in a maize milling company

Module 3: HACCP System Implementation

- Seven principles of HACCP
- Identifying hazards in food systems
- Determining CCPs
- Monitoring and verification procedures
- Recordkeeping and documentation
- **Case Study**: HACCP in dairy production chain

Module 4: Good Manufacturing Practices (GMP)

- GMP principles in agricultural processing
- Facility and equipment hygiene
- Employee hygiene and training
- Pest control and waste management
- GMP inspection checklists
- **Case Study**: GMP rollout in a fruit juice plant

Module 5: Good Agricultural Practices (GAP)

- Introduction to GAP principles
- Soil and water management
- Agrochemical usage and safety
- Worker health and hygiene
- Harvesting and on-farm storage practices
- **Case Study**: GAP certification in a vegetable farm

Module 6: Post-Harvest Handling and Storage

- Post-harvest physiology
- Packaging and transportation
- Cold chain management
- Quality deterioration and loss prevention
- Storage infrastructure standards
- **Case Study**: Reducing post-harvest loss in mango supply chain

Module 7: Risk Assessment and Hazard Analysis

- Hazard identification techniques
- Risk evaluation methods
- Biological, chemical, and physical hazards
- Control measure development
- Emergency response plans
- **Case Study**: Risk analysis in poultry processing

Module 8: Food Traceability and Transparency

- Traceability systems in agri-food supply chains
- Blockchain in food traceability
- Barcode and RFID technologies
- Documentation and tracking tools
- Consumer transparency expectations
- **Case Study**: Blockchain-based traceability in coffee export

Module 9: Food Quality Monitoring Tools

- Sensor technologies for food monitoring
- Visual, chemical, and microbiological testing

- Mobile and AI-powered quality inspection
- Calibration and accuracy in measurements
- Digital platforms for real-time monitoring
- **Case Study**: Smart sensor adoption in tomato supply chain

Module 10: Sustainable Practices in Food Quality

- Environmental impact of food systems
- Resource-efficient production techniques
- Organic and eco-labeling standards
- Circular economy in agri-food systems
- Eco-certification requirements
- **Case Study**: Sustainable packaging in grains export

Module 11: Packaging and Labeling Compliance

- Importance of packaging in quality retention
- Labeling requirements and standards
- Nutrition and allergen declaration
- Material selection and safety
- Packaging innovations
- **Case Study**: Labeling compliance for export bananas

Module 12: Auditing and Inspection in QA

- Types of food safety audits
- Audit planning and execution
- Audit tools and checklists
- CAPA (Corrective Action & Preventive Action)
- Reporting and follow-up
- **Case Study**: Third-party audit in a meat processing unit

Module 13: Consumer Trends and Quality Perceptions

- Changing consumer expectations
- Food quality vs food safety
- Sensory evaluation methods
- Brand trust and loyalty
- Market-based quality indicators
- **Case Study**: Consumer perception of organic milk

Module 14: Legal and Regulatory Requirements

- Food safety legal frameworks
- National and international regulations
- Import-export quality regulations
- Legal liabilities and penalties
- Documentation and records compliance
- **Case Study**: Compliance challenge for a rice exporter

Module 15: Digital Transformation in Quality Control

- Role of digital tools in QA
- Automation in quality inspections
- IoT and AI integration
- Cloud-based QA systems

- Digital dashboards and analytics
- **Case Study**: AI-enabled quality control in horticulture

Training Methodology

- Interactive lectures and group discussions
- Hands-on practical sessions and lab simulations
- Case study analysis and problem-solving
- Field visits and demonstrations
- Role-plays and quality audit exercises
- Real-time project development

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
09 Nov 2026	20 Nov 2026	Online	$2,000
09 Nov 2026	20 Nov 2026	Physical	$3,000
09 Nov 2026	20 Nov 2026	Physical	$6,000
09 Nov 2026	20 Nov 2026	Physical	$6,000

Start Date	End Date	Location	Price
09 Nov 2026	20 Nov 2026	Physical	$12,000
09 Nov 2026	20 Nov 2026	Physical	$9,000
09 Nov 2026	20 Nov 2026	Physical	$12,000
09 Nov 2026	20 Nov 2026	Physical	$12,000

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