Advanced HACCP Workshop for Process Deviations & Reanalysis Training Course

Professional Development Training Course Outline

Category	Food processing and Technology	**Duration**	5 Days
Base Fee	$1,500 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

Advanced HACCP Workshop for Process Deviations & Reanalysis Training Course is designed to equip food safety professionals, quality assurance managers, and production supervisors with the latest skills and practical insights to effectively manage critical process deviations. With a focus on compliance, continuous improvement, and regulatory alignment, this program ensures participants can conduct HACCP reanalysis with precision, reducing food safety risks while optimizing operational efficiency. Through a hands-on, case-study-driven approach, learners will gain expertise in identifying, analyzing, and mitigating deviations to meet global food safety standards.

This advanced workshop integrates trending food safety concepts, regulatory updates, and industry-driven methodologies that address real-world challenges in the food industry. Participants will explore modern HACCP applications, data-driven decision-making, corrective action strategies, and preventive controls, making them industry-ready to handle complex food safety scenarios. With practical insights into international requirements, this program is tailored for organizations aiming to strengthen their HACCP systems and ensure consumer trust in an evolving food safety landscape.

Programme Curriculum

Advanced HACCP Workshop for Process Deviations & Reanalysis Training Course

Introduction

Advanced HACCP Workshop for Process Deviations & Reanalysis Training Course is designed to equip food safety professionals, quality assurance managers, and production supervisors with the latest skills and practical insights to effectively manage critical process deviations. With a focus on compliance, continuous improvement, and regulatory alignment, this program ensures participants can conduct HACCP reanalysis with precision,

reducing food safety risks while optimizing operational efficiency. Through a hands-on, case-study-driven approach, learners will gain expertise in identifying, analyzing, and mitigating deviations to meet global food safety standards.

This advanced workshop integrates trending food safety concepts, regulatory updates, and industry-driven methodologies that address real-world challenges in the food industry. Participants will explore modern HACCP applications, data-driven decision-making, corrective action strategies, and preventive controls, making them industry-ready to handle complex food safety scenarios. With practical insights into international requirements, this program is tailored for organizations aiming to strengthen their HACCP systems and ensure consumer trust in an evolving food safety landscape.

Course Objectives

1. Enhance advanced understanding of HACCP principles for complex food processes
2. Identify and analyze process deviations using trending risk management techniques
3. Conduct HACCP reanalysis aligned with global food safety regulations
4. Strengthen preventive controls for emerging hazards in food production
5. Apply root cause analysis for critical deviations in HACCP systems
6. Integrate digital monitoring tools for real-time food safety assurance
7. Implement corrective and preventive actions (CAPA) for sustained compliance
8. Address regulatory non-conformities through structured reanalysis strategies
9. Build competency in handling deviations across high-risk food categories
10. Apply case-study insights for practical food safety decision-making
11. Strengthen communication of deviation findings with stakeholders
12. Ensure continuous improvement through periodic HACCP reanalysis
13. Drive organizational culture of proactive food safety management

Organizational Benefits

- Strengthened compliance with international food safety standards
- Enhanced capability to handle process deviations effectively
- Reduced risk of foodborne hazards and product recalls
- Improved audit preparedness for regulatory and certification bodies
- Increased efficiency in HACCP documentation and reporting
- Greater confidence in decision-making during food safety crises
- Development of skilled internal teams for HACCP reanalysis
- Optimized preventive control strategies for food production lines
- Improved customer trust and brand reputation
- Competitive advantage through robust HACCP systems

Target Audiences

1. Food Safety Managers
2. Quality Assurance Officers
3. Production Supervisors
4. HACCP Team Leaders

5. Regulatory Compliance Specialists
6. Food Industry Auditors
7. Plant Managers
8. Research and Development Professionals

Course Duration: 5 days

Course Modules

Module 1: Introduction to Advanced HACCP Concepts

- Understanding modern HACCP frameworks
- Key principles of advanced food safety systems
- Importance of deviation management in HACCP
- Latest regulatory and compliance trends
- Emerging global food safety requirements
- Case study: HACCP evolution in a global food company

Module 2: Identifying and Analyzing Process Deviations

- Common process deviations in food industries
- Critical limits and monitoring techniques
- Deviation identification through data analysis
- Practical tools for deviation tracking
- Best practices for real-time reporting
- Case study: Process deviation in dairy processing

Module 3: HACCP Reanalysis Strategies

- Regulatory requirements for HACCP reanalysis
- Triggers for HACCP plan reanalysis
- Periodic reanalysis best practices
- Integrating reanalysis into business continuity
- Tools for systematic reanalysis
- Case study: HACCP reanalysis after regulatory changes

Module 4: Root Cause Analysis in HACCP Systems

- Root cause analysis tools and techniques
- Linking deviations to underlying causes
- Preventive and corrective action planning
- Practical RCA applications in food processing
- Continuous improvement through RCA

- Case study: Root cause failure in meat processing

Module 5: Digital Monitoring and Food Safety Assurance

- Role of technology in HACCP monitoring
- Data-driven decision-making in food safety
- IoT and automation for deviation detection
- Integrating digital dashboards with HACCP
- Real-time alerts and traceability
- Case study: Digital monitoring in beverage industry

Module 6: Corrective and Preventive Actions (CAPA)

- Developing effective corrective actions
- Preventive actions for food safety improvement
- CAPA integration in HACCP documentation
- Verifying CAPA effectiveness
- Training staff on CAPA procedures
- Case study: CAPA implementation in frozen food sector

Module 7: High-Risk Food Categories and Deviations

- Identifying risks in high-risk categories
- Special HACCP considerations for allergens
- Managing microbial hazards in ready-to-eat foods
- Chemical hazards and preventive strategies
- Risk-based deviation handling methods
- Case study: HACCP challenges in seafood processing

Module 8: Communication and Continuous Improvement

- Reporting deviation findings effectively
- Stakeholder communication strategies
- Building a proactive food safety culture
- Importance of ongoing HACCP training
- Continuous improvement cycles in HACCP
- Case study: Communication strategies in multinational companies

Training Methodology

- Interactive lectures supported by multimedia presentations

- Hands-on workshops with practical exercises
- Real-world case study discussions
- Group problem-solving activities
- Role-play and scenario-based training
- Digital tools integration for monitoring and analysis

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

Start Date	End Date	Location	Price
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