Dairy Food Safety and Quality Controls 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

The global dairy industry plays a critical role in ensuring food security, nutrition, and public health. With increasing demand for dairy products, the need for strict dairy food safety and quality controls has become more important than ever. Dairy Food Safety and Quality Controls Training Course offers specialized training that integrates industry best practices, international standards, and advanced quality control strategies. Participants will gain hands-on knowledge of dairy safety protocols, hygiene management, hazard control, and compliance frameworks designed to meet global regulatory requirements.

This comprehensive training emphasizes practical applications, including hygiene design, supply chain monitoring, microbial risk assessments, and advanced dairy testing procedures. The program focuses on enhancing skills in implementing Hazard Analysis Critical Control Points (HACCP), ISO 22000, and other globally recognized quality frameworks. By the end of the training, participants will be equipped to ensure product safety, build consumer trust, and improve organizational efficiency in dairy food safety and quality management systems.

Programme Curriculum

Dairy Food Safety and Quality Controls Training Course

Introduction

The global dairy industry plays a critical role in ensuring food security, nutrition, and public health. With increasing demand for dairy products, the need for strict dairy food safety and quality controls has become more important than ever. Dairy Food Safety and Quality Controls Training Course offers specialized training that integrates industry best practices, international standards, and advanced quality control strategies. Participants will gain hands-on knowledge of dairy safety protocols, hygiene management, hazard control, and

compliance frameworks designed to meet global regulatory requirements.

This comprehensive training emphasizes practical applications, including hygiene design, supply chain monitoring, microbial risk assessments, and advanced dairy testing procedures. The program focuses on enhancing skills in implementing Hazard Analysis Critical Control Points (HACCP), ISO 22000, and other globally recognized quality frameworks. By the end of the training, participants will be equipped to ensure product safety, build consumer trust, and improve organizational efficiency in dairy food safety and quality management systems.

Course Objectives

1. To understand global dairy food safety standards and compliance frameworks
2. To apply HACCP principles effectively in dairy processing environments
3. To identify risks and implement microbial safety management systems
4. To monitor dairy supply chains using advanced traceability tools
5. To establish quality assurance procedures across dairy operations
6. To ensure compliance with ISO 22000, FSSC 22000, and Codex Alimentarius
7. To implement preventive maintenance and hygiene programs
8. To enhance laboratory testing and microbiological analysis for dairy products
9. To reduce foodborne hazards in dairy production systems
10. To design effective recall and crisis management strategies
11. To improve dairy packaging and shelf-life quality controls
12. To integrate sustainability and innovation in dairy food safety practices
13. To build consumer trust through transparent quality management systems

Organizational Benefits

- Enhanced dairy product safety and consumer confidence
- Reduced risks of contamination and foodborne outbreaks
- Improved compliance with national and international regulations
- Strengthened supply chain monitoring and traceability
- Increased efficiency in dairy processing and quality control
- Enhanced reputation and brand value in dairy markets
- Cost savings through waste reduction and quality improvements
- Better preparedness for audits and inspections
- Development of skilled workforce in dairy safety management
- Contribution to sustainable dairy industry practices

Target Audiences

- Dairy plant managers
- Quality assurance professionals
- Food safety officers
- Laboratory technicians
- Supply chain managers
- Dairy product developers
- Regulatory compliance officers
- Agricultural and dairy extension officers

Course Duration: 5 days

Course Modules

Module 1: Introduction to Dairy Food Safety and Quality

- Overview of dairy industry challenges and opportunities
- Understanding international food safety standards
- Importance of dairy quality controls
- Key foodborne hazards in dairy products
- Industry best practices and benchmarks
- Case study: Dairy safety lapses and consumer health impact

Module 2: HACCP in Dairy Production

- HACCP principles and applications in dairy processing
- Identifying critical control points in dairy operations
- Monitoring techniques for dairy safety
- Record keeping and documentation in HACCP
- Verification and validation of HACCP plans
- Case study: Successful HACCP implementation in a dairy plant

Module 3: Microbiological Safety in Dairy

- Common pathogens in dairy products
- Microbiological testing methods
- Hygiene and sanitation protocols
- Preventing cross-contamination in dairy facilities
- Role of probiotics in dairy microbiology
- Case study: Managing microbial outbreak in a dairy plant

Module 4: Dairy Supply Chain and Traceability

- Importance of traceability in dairy systems
- Digital tools for supply chain monitoring
- Supplier audit and risk assessments
- Cold chain management for dairy products
- Technology-driven traceability solutions
- Case study: Blockchain in dairy traceability

Module 5: Laboratory Testing and Quality Control

- Analytical methods in dairy testing
- Physical and chemical quality indicators
- Rapid microbiological tests for dairy products
- Quality control documentation and audits
- Laboratory best practices and calibration
- Case study: Testing failures and dairy recalls

Module 6: Dairy Packaging and Shelf-Life Management

- Role of packaging in food safety
- Packaging materials and innovations in dairy industry
- Shelf-life extension strategies

- Labeling and regulatory compliance
- Packaging integrity testing
- Case study: Packaging innovations improving dairy safety

Module 7: Crisis Management and Product Recall

- Designing effective recall procedures
- Crisis communication strategies
- Legal responsibilities in food recalls
- Recall coordination with regulators
- Restoring consumer confidence after recalls
- Case study: Major dairy recall and lessons learned

Module 8: Sustainability and Innovation in Dairy Safety

- Sustainable practices in dairy processing
- Energy efficiency and waste reduction
- Eco-friendly packaging in dairy industry
- Innovations in dairy safety technologies
- Aligning sustainability with safety goals
- Case study: Green innovations in a leading dairy company

Training Methodology

- Interactive lectures with industry experts
- Group discussions and brainstorming sessions
- Real-world dairy case study analysis
- Practical demonstrations and hands-on activities
- Role-playing for recall and crisis management
- Use of multimedia tools for effective learning

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
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