HACCP for Food Industries Training Course

Professional Development Training Course Outline

Category	General Training	**Duration**	5 Days
Base Fee	$1,500 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

The HACCP for Food Industries Training Course is a globally recognized food safety management system training program designed to equip professionals with advanced skills in food hygiene, risk assessment, contamination control, and regulatory compliance. In today's highly competitive and strictly regulated food sector, mastering HACCP principles is essential for ensuring safe food production, quality assurance, and international food safety certification compliance (ISO 22000, Codex Alimentarius standards). This training empowers participants to identify, evaluate, and control biological, chemical, and physical hazards across the entire food supply chain.

With increasing global demand for safe packaged foods, export-quality standards, and traceability systems, HACCP training has become a critical requirement for food manufacturers, processors, caterers, and quality assurance teams. This course provides practical knowledge in implementing preventive food safety systems, GMP (Good Manufacturing Practices), sanitation standard operating procedures (SSOPs), and audit-ready documentation systems. Participants will gain hands-on expertise to reduce foodborne risks, ensure compliance with FDA, EU Food Safety Regulations, and Codex HACCP guidelines, and strengthen brand trust in both local and international markets.

Programme Curriculum

HACCP for Food Industries Training Course

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Course Duration

5 days

Course Objectives

1. Implement HACCP-based Food Safety Management Systems
2. Identify and control biological, chemical, and physical hazards
3. Develop Critical Control Points (CCPs) in food processing
4. Apply Good Manufacturing Practices (GMP) in production lines
5. Design Food Safety Compliance and Audit Systems
6. Strengthen Food Traceability and Supply Chain Safety
7. Ensure compliance with ISO 22000 and Codex Alimentarius
8. Reduce risks of Foodborne Illness and Contamination
9. Establish Sanitation Standard Operating Procedures (SSOPs)
10. Conduct Food Safety Risk Assessments and Hazard Analysis
11. Improve Operational Hygiene and Sanitation Controls
12. Prepare for Third-Party Food Safety Audits and Certification
13. Enhance Quality Assurance and Food Safety Culture

Target Audience

1. Food processing plant managers
2. Quality assurance and quality control officers
3. Food safety auditors and inspectors
4. Restaurant and catering managers
5. Food technologists and microbiologists
6. Hospitality and hotel food service staff
7. Packaging and supply chain professionals
8. Regulatory compliance officers in food industries

Course Modules

Module 1: Introduction to HACCP & Food Safety Systems

- Principles of HACCP and Codex Alimentarius guidelines
- Importance of food safety in global supply chains
- Overview of ISO 22000 food safety standards
- Foodborne illness statistics and industry impact
- Prerequisite programs for HACCP implementation

- **Case Study:** Food contamination outbreak in processed poultry industry and HACCP failure analysis

Module 2: Prerequisite Programs (PRPs) & GMP

- Good Manufacturing Practices (GMP) framework
- Personal hygiene and sanitation controls
- Facility design and pest control systems
- Supplier quality assurance programs
- Cleaning and sanitation standard procedures
- **Case Study:** Dairy plant contamination due to poor sanitation practices

Module 3: Hazard Analysis & Risk Assessment

- Biological, chemical, and physical hazard identification
- Risk matrix and severity-likelihood analysis
- Process flow diagram development
- Hazard evaluation techniques
- Preventive control measures
- **Case Study:** Metal contamination in canned food production line

Module 4: Critical Control Points (CCPs) Development

- Determining Critical Control Points
- Establishing critical limits
- Monitoring procedures for CCPs
- Corrective and preventive actions (CAPA)
- Validation and verification processes
- **Case Study:** Temperature control failure in frozen seafood processing

Module 5: Monitoring & Verification Systems

- HACCP monitoring documentation systems
- Internal audit procedures
- Verification of control measures
- Calibration of monitoring equipment
- Record keeping and traceability systems
- **Case Study:** Audit failure due to incomplete HACCP documentation

Module 6: Food Safety Compliance & Regulatory Standards

- FDA, EU, and Codex HACCP requirements
- Export food safety compliance standards
- Labeling and traceability regulations
- Certification processes
- Legal responsibilities in food safety
- **Case Study:** Export rejection due to non-compliance with EU standards

Module 7: Food Safety Culture & Continuous Improvement

- Building strong food safety culture in organizations
- Employee training and awareness programs
- Continuous improvement methodologies

- Incident reporting systems
- Performance measurement in food safety
- **Case Study:** Improved compliance after HACCP culture transformation in bakery industry

Module 8: HACCP Implementation & Audit Preparation

- Step-by-step HACCP implementation plan
- Internal and external audit readiness
- Documentation and certification preparation
- Risk-based inspection approaches
- Crisis management and recall procedures
- **Case Study:** Successful HACCP certification in meat processing facility

Training Methodology

This course employs a participatory and hands-on approach to ensure practical learning, including:

- Interactive lectures and presentations.
- Group discussions and brainstorming sessions.
- Hands-on exercises using real-world datasets.
- Role-playing and scenario-based simulations.
- Analysis of case studies to bridge theory and practice.
- Peer-to-peer learning and networking.
- Expert-led Q&A sessions.
- Continuous feedback and personalized guidance.

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