Infant and Toddler Food Product Development 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

Infant and Toddler Food Product Development Training Course is designed to equip professionals, caregivers, and entrepreneurs with advanced skills in creating safe, nutritious, and innovative food solutions for infants and toddlers. This program emphasizes modern trends in baby nutrition, regulatory compliance, and practical product formulation while integrating global market insights. With a focus on nutrition, sustainability, and safety, participants will gain practical knowledge on product design, food safety standards, and consumer-driven innovation.

By merging theoretical learning with hands-on case studies, this course addresses the latest trends in food technology, child nutrition, and product marketing strategies. The training empowers participants to understand critical food development processes, quality assurance, and infant feeding guidelines while equipping them to apply innovative methods that align with both parental expectations and global nutritional requirements.

Programme Curriculum

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Course Objectives

1. To understand infant and toddler nutritional requirements.
2. To explore current trends in baby food product development.
3. To identify safe ingredients suitable for infant nutrition.
4. To master product formulation techniques for toddlers.
5. To ensure regulatory compliance and labeling standards.
6. To incorporate food safety and hygiene practices.
7. To evaluate sensory properties in infant food.
8. To study global market demands and innovations.
9. To design sustainable packaging solutions.
10. To apply quality assurance protocols effectively.
11. To enhance entrepreneurial opportunities in baby food production.
12. To develop innovative recipes based on trending superfoods.
13. To integrate case studies for practical product development.

Organizational Benefits

- Improved knowledge of infant food safety and nutrition.
- Enhanced product innovation for competitive markets.
- Increased capacity to meet regulatory and compliance standards.
- Strengthened brand reputation through safe food practices.
- Expanded product lines targeting infant and toddler markets.
- Greater consumer trust through high-quality baby food.
- Access to modern infant feeding and nutrition strategies.
- Efficient workforce skilled in specialized product development.
- Increased adaptability to global food market trends.
- Improved team collaboration in product research and design.

Target Audiences

1. Nutritionists and dietitians
2. Food scientists and technologists
3. Infant caregivers and childcare professionals
4. Entrepreneurs in baby food industries
5. Healthcare professionals and pediatric nurses
6. Product development managers
7. Quality assurance officers
8. Research and development professionals

Course Duration: 5 days

Course Modules

Module 1: Introduction to Infant and Toddler Nutrition

- Understanding nutritional needs of infants and toddlers
- Age-specific dietary requirements
- Macronutrients and micronutrients for growth
- Feeding guidelines and recommendations
- Case study: Nutrient analysis of commercial baby foods
- Practical implications for product formulation

Module 2: Ingredients for Infant and Toddler Foods

- Safe ingredient selection
- Allergen management strategies
- Use of natural and organic ingredients
- Trends in plant-based infant foods
- Case study: Ingredient innovation in toddler snacks
- Practical sourcing challenges

Module 3: Food Safety and Hygiene in Baby Food Development

- Hazard analysis and risk management
- Hygiene protocols in production facilities
- Safe storage and transportation methods
- Microbial safety in infant foods
- Case study: Food recall analysis in infant food industry
- Implementation of Good Manufacturing Practices (GMP)

Module 4: Product Formulation and Processing

- Designing balanced baby food recipes
- Texture and consistency considerations
- Methods of preservation and processing
- Nutrient retention techniques
- Case study: Formulation of fortified infant cereals
- Application of food processing technologies

Module 5: Regulatory Standards and Labeling Compliance

- Global regulatory frameworks for infant foods
- Nutritional labeling guidelines
- Health claims and advertising restrictions
- Packaging compliance requirements
- Case study: Label audit of international baby food products
- Practical labeling design workshop

Module 6: Sensory Evaluation of Infant Foods

- Role of sensory testing in baby food development
- Techniques for evaluating texture and taste
- Parental perception in sensory analysis
- Child-friendly product attributes
- Case study: Sensory comparison of homemade vs. commercial baby foods
- Integrating sensory data into product design

Module 7: Sustainable Packaging for Baby Foods

- Eco-friendly packaging solutions
- Safety standards in packaging materials
- Innovations in biodegradable baby food packaging
- Branding through sustainable packaging
- Case study: Success of sustainable packaging in baby food brands
- Practical packaging design exercise

Module 8: Case Studies and Future Trends in Infant Food Development

- Innovative baby food product launches
- Market-driven trends in toddler foods
- Integration of superfoods and probiotics
- Emerging technologies in infant nutrition
- Case study: Start-up success in toddler product innovation
- Strategic planning for future food product development

Training Methodology

- Interactive lectures with expert facilitators
- Group discussions and brainstorming sessions
- Hands-on practical sessions with product formulation
- Case study analysis for applied learning
- Multimedia presentations with global examples
- Real-life product evaluation workshops

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