Preventive Controls Qualified Individual (PCQI) for Human Food 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

Preventive Controls Qualified Individual (PCQI) for Human Food Training course is designed to equip professionals with the specialized knowledge and practical skills needed to comply with the Food Safety Modernization Act (FSMA). This course delivers in-depth insights into preventive controls, hazard analysis, food safety plans, and compliance strategies that align with global food safety standards. By completing this program, participants will be able to implement science-based approaches to risk prevention while ensuring regulatory compliance and safeguarding public health.

With a strong focus on practical application, this training introduces trending methodologies in hazard evaluation, critical control point monitoring, supply chain management, food defense, and traceability. Participants will learn from real-world examples, case studies, and step-by-step exercises to strengthen their competencies as PCQIs. The course emphasizes modern food safety principles and preventive systems that are essential in today?ÇÖs fast-changing food industry landscape.

Programme Curriculum

Preventive Controls Qualified Individual (PCQI) for Human Food Training Course

Introduction

Preventive Controls Qualified Individual (PCQI) for Human Food Training course is designed to equip professionals with the specialized knowledge and practical skills needed to comply with the Food Safety Modernization Act (FSMA). This course delivers in-depth insights into preventive controls, hazard analysis, food safety plans, and compliance strategies that align with global food safety standards. By completing this program, participants will be able to implement science-based approaches to risk prevention while ensuring regulatory compliance and safeguarding public health.

With a strong focus on practical application, this training introduces trending methodologies in hazard evaluation, critical control point monitoring, supply chain management, food defense, and traceability. Participants will learn from real-world examples, case studies, and step-by-step exercises to strengthen their competencies as PCQIs. The course emphasizes modern food safety principles and preventive systems that are essential in today?ÇÖs fast-changing food industry landscape.

Course Objectives

1. Understand FSMA requirements for preventive controls in human food.
2. Learn to conduct hazard analysis using trending risk assessment methods.
3. Develop comprehensive food safety plans aligned with industry standards.
4. Apply process controls, allergen controls, sanitation controls, and supply-chain controls effectively.
5. Gain expertise in validation, verification, and recordkeeping requirements.
6. Master food defense strategies and traceability systems.
7. Implement emerging food safety technologies for compliance.
8. Evaluate corrective actions and preventive actions (CAPA).
9. Assess food fraud prevention and mitigation practices.
10. Utilize trending food safety software tools for monitoring.
11. Strengthen global compliance knowledge to meet international standards.
12. Build resilience in food production against safety threats.
13. Analyze real-world case studies for practical application.

Organizational Benefits

1. Enhanced compliance with FSMA regulations.
2. Reduction of food safety risks and hazards.
3. Strengthened supply chain safety and transparency.
4. Improved customer trust and brand reputation.
5. Effective resource utilization in food safety management.
6. Development of skilled Preventive Controls Qualified Individuals.
7. Access to global food industry best practices.
8. Increased market competitiveness.
9. Prevention of costly recalls and legal penalties.
10. Adoption of trending innovations in food safety.

Target Audiences

1. Food Safety Managers
2. Quality Assurance Professionals
3. Production Supervisors
4. Regulatory Affairs Specialists
5. Supply Chain Managers
6. Food Plant Operators
7. HACCP Team Members
8. Consultants in Food Safety

Course Duration: 5 days

Course Modules

Module 1: Introduction to FSMA and Preventive Controls

- Understanding FSMA regulatory framework
- Role of the Preventive Controls Qualified Individual
- Key principles of preventive controls
- Importance of food safety culture
- Overview of compliance challenges
- Case study: A company?ÇÖs FSMA compliance journey

Module 2: Hazard Analysis and Risk-Based Preventive Controls

- Identifying biological, chemical, and physical hazards
- Trending tools for hazard evaluation
- Risk-based decision-making approaches
- Practical hazard analysis exercises
- Key elements in documentation
- Case study: Hazard analysis in a dairy facility

Module 3: Process Preventive Controls

- Establishing process parameters
- Monitoring critical control points
- Validation and verification processes
- Emerging technology in process monitoring
- Handling deviations effectively
- Case study: Process control in a beverage company

Module 4: Allergen Preventive Controls

- Allergen management systems
- Labeling compliance requirements
- Preventing allergen cross-contact
- Trending allergen testing methods
- Documentation and corrective action protocols
- Case study: Allergen mislabeling recall scenario

Module 5: Sanitation Preventive Controls

- Best practices in cleaning and sanitation
- Sanitation monitoring strategies
- Role of sanitation in hazard prevention
- Trending sanitation technologies
- Verification and recordkeeping
- Case study: Sanitation failures in a food plant

Module 6: Supply-Chain Preventive Controls

- Supplier approval programs
- Risk evaluation of supply chain partners
- Monitoring supplier performance
- Trending digital tools for supply chain safety
- Preventing food fraud in supply chains
- Case study: Supplier-related foodborne illness outbreak

Module 7: Food Defense and Intentional Adulteration

- Developing a food defense plan
- Threat assessment methodologies
- Mitigation strategies against intentional adulteration
- Regulatory requirements for food defense
- Trending cybersecurity and food defense links
- Case study: Intentional adulteration incident analysis

Module 8: Developing and Implementing Food Safety Plans

- Components of a compliant food safety plan
- Steps in drafting preventive control programs
- Recordkeeping and documentation essentials
- Trending software solutions for food safety plans
- Verification and continuous improvement
- Case study: End-to-end food safety plan development

Training Methodology

- Instructor-led sessions with expert trainers
- Real-world case studies and group discussions
- Hands-on exercises in hazard analysis and controls
- Interactive workshops on food safety plan development
- Use of digital tools and templates for compliance

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