Validation and Verification of Food Safety 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

Food safety remains a critical global priority in ensuring public health, compliance, and sustainable food production. The growing demand for safe, high-quality food has increased the need for strong systems of validation and verification of food safety controls. Validation and Verification of Food Safety Controls Training Course is designed to provide in-depth understanding of key food safety processes, regulatory requirements, and practical methods to ensure compliance with international standards. Participants will gain knowledge of advanced tools, frameworks, and practical case studies that highlight the importance of proactive risk management and food safety assurance.

This training focuses on equipping professionals with essential competencies in hazard analysis, corrective actions, control measures, auditing, and inspection practices. With the integration of trending keywords such as food safety validation, HACCP, risk assessment, regulatory compliance, ISO 22000, and quality assurance, the course addresses the dynamic challenges facing the food industry. The program ensures participants can effectively design, implement, and monitor verification procedures that align with international benchmarks and safeguard both consumers and businesses.

Programme Curriculum

Validation and Verification of Food Safety Controls Training Course

Introduction

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Course Objectives

1. Understand the principles of validation and verification in food safety systems
2. Learn to apply HACCP-based approaches for food safety controls
3. Explore ISO 22000 and FSSC 22000 compliance requirements
4. Develop skills in risk assessment and control measure validation
5. Gain expertise in microbiological and chemical hazard testing
6. Understand regulatory compliance across global food safety frameworks
7. Apply auditing and inspection methods for verification processes
8. Learn monitoring techniques for preventive food safety controls
9. Strengthen knowledge of supplier verification and certification programs
10. Implement corrective actions and continual improvement strategies
11. Integrate digital tools for validation and verification processes
12. Evaluate food safety culture and organizational accountability
13. Apply real-world case studies for effective decision-making

Organizational Benefits

- Improved compliance with international food safety standards
- Enhanced consumer trust and brand reputation
- Reduced risk of foodborne illness and product recalls
- Stronger supplier and stakeholder collaboration
- Increased operational efficiency and productivity
- Strengthened regulatory alignment and inspection readiness
- Effective use of digital monitoring and verification tools
- Cost savings from proactive food safety risk management
- Improved employee competence and accountability
- Long-term sustainability in food production and distribution

Target Audiences

1. Food Safety Managers
2. Quality Assurance Specialists
3. Production Supervisors
4. HACCP Coordinators

5. Auditors and Inspectors
6. Research and Development Scientists
7. Regulatory Compliance Officers
8. Supply Chain and Procurement Professionals

Course Duration: 5 days

Course Modules

Module 1: Introduction to Validation and Verification

- Principles of food safety validation and verification
- Differences between validation and verification
- Importance in food safety management systems
- Key regulatory frameworks overview
- Challenges in implementation
- Case study: Importance of validation in HACCP systems

Module 2: HACCP and Food Safety Controls

- Core principles of HACCP
- Control measures and critical control points
- Verification requirements in HACCP plans
- Role of validation in hazard analysis
- Monitoring and record-keeping practices
- Case study: Validation of critical control points in a dairy plant

Module 3: ISO 22000 and FSSC 22000 Compliance

- Structure and requirements of ISO 22000
- Global Food Safety Initiative (GFSI) benchmarks
- Verification and validation clauses in standards
- Documentation and record requirements
- Integration with other management systems
- Case study: FSSC 22000 compliance in beverage manufacturing

Module 4: Risk Assessment and Control Measures

- Risk assessment methodologies
- Validation of preventive measures
- Determining scientific evidence for controls
- Verification through inspection and testing
- Continuous monitoring of risks

- Case study: Risk validation in meat processing industry

Module 5: Microbiological and Chemical Hazard Validation

- Microbiological testing techniques
- Chemical contamination risks
- Laboratory validation methods
- Verification of test results
- Integration into safety systems
- Case study: Microbiological hazard verification in bakery production

Module 6: Regulatory and Global Compliance

- Key international regulations (FDA, EFSA, Codex)
- Regional compliance requirements
- Verification audits by regulators
- Importance of documentation for inspections
- Impact of non-compliance penalties
- Case study: Regulatory compliance in seafood exports

Module 7: Auditing and Inspection Techniques

- Internal auditing requirements
- Third-party audits and certifications
- Verification during inspections
- Use of audit checklists and tools
- Corrective actions from audits
- Case study: Verification audits in frozen foods sector

Module 8: Corrective Actions and Continuous Improvement

- Identifying non-conformities
- Corrective action procedures
- Monitoring effectiveness of corrections
- Continuous improvement strategies
- Employee accountability in improvements
- Case study: Corrective actions in beverage packaging plant

Training Methodology

- Interactive lectures and expert presentations

- Group discussions and problem-solving sessions
- Real-life case studies and practical exercises
- Hands-on demonstrations of food safety tools
- Role-playing and scenario-based activities
- Assessment through quizzes and group projects

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

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