

Recent Developments in Food Safety | An Update for Food Professionals

Course overview

3rd November | 09:15 - 13:00 | 13:30 with assessment

The value of keeping up-to-date on food safety should not be underestimated. Food Safety Management approaches rely on our ability to identify potential issues. Effective review cannot be carried out with out up to date knowledge. Systems cannot stay compliant with food safety standards if those managing them are unaware of requirements and expectations.

This online update session covers changes in food safety management in recent years and is ideal for food industry professionals who completed their food safety training at least 3 years ago.

We will look at the evolution of food safety management over recent years and identify changes in HACCP following the 2020 Codex update, review use of the new decision tree, and look at new requirements, including those for training and competence.

We will discuss the increased importance of Food Safety Culture, the rationale behind it, good practices and the approaches that businesses have taken to implementing and demonstrating Food Safety Culture.

We will review recent updates to GFSI standards, using BRC version 9 as our main example. We will discuss topical issues, with recent food safety incidents as examples. Also, food safety foresight and the issues which experts and regulators are predicting will bring increased food safety issues in the coming years.

What is it about

- Overview of trends and developments in food safety management
- General Principles of Food Hygiene (Codex, 2020).
- What's changed in HACCP
- Food Safety Culture
- Training and competence
- Updates to GFSI standards, e.g. BRC Global Standard
- Food Defence and Food Fraud Prevention
- New information on allergies
- Topical issues
- Food Safety foresight and concerns
- Resources for keeping up to date

Who should attend

- Food industry professionals who completed formal training at least 3 years ago.
- Technical Managers
- Quality Managers
- Food Safety Specialists
- Technical and Quality Team members
- HACCP Team members
- Auditors and others who wish to update and refresh their knowledge

Key benefits

- Keep training up to date and relevant
- Understand what has changed in recent years
- Insights into increasing focus on food safety culture
- Review of topical issues
- There will be opportunities to ask our experts questions

Previous knowledge needed

- Delegates should have had previous food safety training at least to a level suitable for supervisors and managers, such as level 3 or 4 HACCP or Food Safety

Your trainer

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**Price £275 pp
(+£30 with
assessment)**

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