



Food Safety
Professionals Association



Designing Food Safety Management Systems QCI Level 6 (6N20006)

OBJECTIVES OF THE PROGRAMME

At the end of the programme you will:

- Understand and complete a hazard analysis based on risk, appreciating the importance of hazard prevention, process hazard analysis and threat assessment [TACCP]
- Understand food hazards in particular food preservation, shelf life and potentially hazardous food groups
- Develop, implement and document the procedures and processes required to ensure the food safety management system complies with legislative demands especially for validation, verification and review

Duration: 4 Days including self directed learning and support from the tutor along the way.

Assessment: Exam (40%)
Assignment (60%)

Have you done previous HACCP training at management level? Are you looking to expand your knowledge of HACCP and food safety systems?

This advanced HACCP course is just the programme for you. You will explore how risk assessment can provide food safety preventative controls and improve systems and procedures; investigate how food fraud can be a threat to your business and understand your legal responsibilities.


Course Outline:

- Roles of Regulatory Bodies
- Food hazards, food preservation and shelf life
- Risk Assessment
- Complete a hazard analysis (case study)
- Validation & verification
- TACCP
- Traceability
- HACCP Review
- Other tools to maintain the FSMS

For further details on an upcoming programme - dates, times, venue, please contact:



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