



INTENSIVE TRAINING INSTITUTE
BEYOND ORDINARY

Workshop On Control & Food Safety In The Global Market

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Course Introduction

Intensive Training Institute is pleased to extend an invitation to the upcoming 10-day workshop program focusing on " **Control & Food Safety In The Global Market.**"

Safe food is a primary determinant of human health. It is a basic human right to have access to safe, nutritious and healthy food.

To guarantee this right, governments must ensure that available food meets safety standards. This task is not easy as the world is now more interconnected, and food systems are changing faster than ever.

While recognizing that food safety is a shared responsibility among multiple stakeholders, unsafe food and incapacity to properly address food safety events undermines public confidence in a country's food safety system and the responsible competent authorities.

Governments must show leadership in adopting and implementing food safety policies that ensure that each stakeholder knows - and correctly plays - their part from prevention to response; otherwise, access to safe food for all will remain an elusive goal.

This **2 weeks** training will give you an insight into global approach to improved food safety that aims to strengthening national food safety systems while improving national and international collaboration.

Key Training Highlights:

- Introduction and Overview
- Key Concepts and Principles
- Technological Tools and Solutions
- Compliance and Security
- Practical Application and Case Studies
- Q&A and Discussion

Targeted Participants

This course is designed for among others;

- **Food Safety Inspectors and Auditors**
 - Professionals responsible for inspecting food establishments and auditing food safety systems.
 - Need to understand global standards and national regulations.
- **Quality Assurance and Quality Control Managers**
 - Individuals overseeing quality assurance and control within food production companies.
 - Require knowledge of HACCP, ISO standards, and quality management systems.
- **Regulatory Affairs Specialists**
 - Professionals managing compliance with national and international food safety regulations.
 - Essential for ensuring products meet all regulatory requirements.
- **Food Safety Consultants**
 - Experts providing advisory services to food businesses on improving food safety practices.
 - Must stay updated on global market trends and regulatory changes.
- **Food Technologists and Scientists**
 - Researchers and developers working on food safety innovations and product development.
 - Need to understand current safety hazards and risk management strategies.

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- **Supply Chain Managers**
 - Individuals responsible for overseeing the supply chain logistics of food products.
 - Require knowledge of traceability systems and global supply chain dynamics.
- **Policy Makers and Government Officials**
 - Officials involved in formulating and enforcing food safety policies and regulations.
 - Important for improving national food safety systems and aligning with international standards.
- **Food Business Owners and Executives**
 - Senior management of food production and distribution companies.
 - Need strategic insights into food safety management and compliance to drive business decisions.
- **Public Health Officials**
 - Professionals working in public health departments focused on preventing foodborne illnesses.
 - Need to understand food safety control systems and current hazards.
- **Trainers and Educators in Food Safety**
 - Individuals responsible for educating others about food safety practices and regulations.
 - Must be well-versed in training methodologies and up-to-date knowledge of food safety topics.
- **Importers and Exporters**
 - Businesses involved in the international trade of food products.
 - Need to comply with various countries' food safety standards and regulations.
- **Laboratory Analysts and Technicians**
 - Professionals conducting testing and analysis of food samples.
 - Require knowledge of food safety standards, testing methods, and critical limits.
- **Consumer Advocacy Groups**
 - Representatives from organizations focused on consumer rights and food safety.
 - Important for understanding the impact of food safety on consumers and advocating for better practices.
- **Industry Associations and Trade Groups**
 - Members of organizations representing different sectors of the food industry.
 - Important for networking, advocacy, and staying informed on industry standards and practices.

Workshop Duration

10 days

Workshop Objectives

By the end of this workshop, you will be able to:

1. Interrogate the integrated “farm to fork” approach and enhanced coordination as well as management in food control,
2. Expand and build human and institutional capacity to solve problems of food safety,

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3. Undertake transparency of standards and procedures,
4. Validate preventive measures throughout the scope of operation e.g. GAPs, GHPs, GMPs, HACCP,
5. Employ the use of risk analysis and risk-based management approach,
6. Sensitize on awareness and responsibility for food safety by the producers,
7. Effectively develop traceability systems.

Course Outline

Module 1. Introduction to Control and Food Safety in the Global Market

- **Global Food Supply Chain Dynamics**
 - Overview of the global food supply chain.
 - Key players in the global market.
- **Regulatory Frameworks and Standards**
 - International food safety standards (Codex Alimentarius, ISO).
 - Role of international organizations (FAO, WHO, WTO).
- **Market Requirements and Consumer Expectations**
 - Impact of consumer demand on food safety.
 - Trends in global food safety.

Module 2. Concepts and Elements of National Food Safety Systems

- **National Regulatory Frameworks**
 - Legislation and enforcement agencies.
 - Role of government bodies.
- **Components of a National Food Safety System**
 - Surveillance and monitoring systems.
 - Inspection and certification processes.
- **Stakeholder Roles and Responsibilities**
 - Government, industry, and consumer roles.

Module 3. Current Safety Hazards

- **Biological Hazards**
 - Pathogens (bacteria, viruses, parasites).
 - Foodborne diseases and outbreaks.
- **Chemical Hazards**
 - Pesticides, additives, and contaminants.
 - Toxins and allergens.
- **Physical Hazards**
 - Foreign objects and physical contaminants.
- **Emerging Food Safety Threats**
 - Novel food sources and processing technologies.
 - Climate change impact on food safety.

Module 4. Food Safety Management System Formulation and HACCP Standards

- **Principles of HACCP (Hazard Analysis Critical Control Points)**
 - Hazard analysis and identification.
 - Determining critical control points (CCPs).
- **Steps in HACCP Implementation**
 - Establishing critical limits.
 - Monitoring procedures and corrective actions.
- **Documentation and Verification**
 - Record-keeping requirements.
 - Verification and validation processes.
- **ISO 22000 Standard**
 - Framework and requirements.
 - Integration with other management systems.

Module 5. Principles of Quality Management System

- **Fundamentals of Quality Management**
 - Definition and importance of quality in food safety.
- **ISO 9001 Standard**
 - Key principles and clauses.
 - Implementation and certification process.
- **Continuous Improvement**
 - PDCA (Plan-Do-Check-Act) cycle.
 - Lean and Six Sigma methodologies.

Module 6. Risk and Control Limits in Food Safety

- **Risk Assessment**
 - Hazard identification, risk characterization, and exposure assessment.
 - Quantitative vs. qualitative risk assessment.
- **Control Measures and Limits**
 - Setting and monitoring critical limits.
 - Risk management strategies.

Module 7. Global Institutional Constraints

- **Trade Barriers and International Regulations**
 - Non-tariff barriers and trade facilitation.
 - Harmonization of food safety standards.
- **Capacity Building and Resources**
 - Challenges in developing countries.
 - International aid and cooperation.

Module 8. Improvement of Control Systems at National Level

- **Policy and Regulatory Enhancements**
 - Strengthening food safety legislation.
 - Improving enforcement mechanisms.

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- **Capacity Building and Training**
 - Training programs for inspectors and industry personnel.
 - Public awareness campaigns.
- **Technological Advancements**
 - Implementation of new technologies in food safety control

Module 9. Setting Up or Improving Elements of a (National) Food Safety Control System

- **Infrastructure Development**
 - Laboratory and testing facilities.
 - Inspection and monitoring equipment.
- **Information Systems and Traceability**
 - Data management systems.
 - Traceability software and systems.
- **Stakeholder Collaboration**
 - Public-private partnerships.
 - Community engagement and support.

Module 10. Food Safety Control Issues

- **Common Challenges in Food Safety Control**
 - Fraud, adulteration, and contamination.
- **Case Studies and Incident Analysis**
 - Historical food safety incidents.
 - Lessons learned and best practices.
- **Mitigation Strategies**
 - Preventive controls and contingency planning.

Module 11. Traceability System of Food Safety

- **Importance of Traceability**
 - Role in food safety and quality control.
 - Legal and regulatory requirements.
- **Components of Traceability Systems**
 - Data collection and management.
 - Traceability software and technologies.
- **Implementation Strategies**
 - Designing and integrating traceability systems.
 - Challenges and solutions in traceability.

Additional Details:

Pre-Workshop Material: Participants should receive reading materials on basic records management concepts and regulatory guidelines.

Interactive Elements: Incorporate group discussions, breakout sessions, and interactive case studies to engage participants.

Guest Speakers: Invite industry experts, regulators, and experienced data managers to provide insights and real-world perspectives.

Workshop Approach

This course is delivered by our seasoned trainers who have vast experience as expert professionals in their respective fields of practice. The course is taught through a mix of practical activities, presentations, group works, and case studies. Training notes and additional reference materials are provided to the participants.

Certification

Upon successful completion of this course, participants will be issued with a certificate certified by the **National Industrial Training Authority (NITA)** under license no: **NITA/TRN/2236**



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