



Canadian Food Processors Institute

Food Processing Human Resources Council

ONLINE COURSE PROFILE

Title: **Overview of Food Safety Management Systems and Certification Schemes**

Description: Certification to a food safety standard has become a critical issue for food processors as expectations of regulatory agencies, buyers and consumers drive the movement to certify food safety management systems, on a global basis.

This in-depth introductory course is designed to inform and guide management and other personnel involved in the certification process for a facility to choose a certification scheme and begin the process.

The course outlines the variety of globally recognized food safety management schemes a company can certify to, the governing authorities they are subject to, both in Canada, and internationally, and the standards organizations and certifying bodies involved in the process for each scheme. Course participants learn how to choose a system, and the processes involved in achieving certification.

Finally, the course outlines the reasons why processing facilities that do not achieve certification or are not working toward certification will find themselves at an economic disadvantage, and how certification contributes to reducing global incidences of foodborne disease and deaths.

Who should attend? This course is applicable to industry personnel in a food processing plant who are interested in or are responsible for the development and implementation of food safety schemes and certification including :HACCP coordinators, owners, food safety team, etc.

Duration: 4.0 hours

Learning Objectives: Upon completion of this Food Safety Management Systems and Food Certification Schemes course, participants will develop the knowledge and skills to:

- Understand food safety standards and programs
- Describe the process and standards of 3rd party food safety audits
- Understand provincial/territorial, federal and international regulations
- Review and compare food safety program documentation required for audits
- Conduct pre-audit inspection of facility and prepare staff for audit
- Participate in audit summary and closures, provide correct and preventive actions plans and implement them
- Report on and resolve documentation and operational deficiencies
- Conduct research to identify applicable food safety standards, programs and regulations and interpret those as they apply to operations
- Develop HACCP systems
- Keep up to date with food safety standards, programs and regulations
- Communicate effectively, write reports and related documents



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The goal of this training is to provide knowledge, insights and strategies about choosing a food safety management scheme and the certification process that best reflects your food processing establishment needs.

Major Topics:

- Food Safety Schemes
- Food Safety Certification
- Food Safety Legislation
- HACCP
- Global Food Safety Initiative
- Food Safety Audit

Evaluation Process

FPHRC is committed to providing relevant training in an appropriate and useable form for the food and beverage processing industry. This course has been developed because the subject area is one for which a need for training was identified. The course information and online format was developed with both the subject matter and prospective participants in mind. The FPHRC welcomes evaluations and comments as a method of fulfilling its mandate to provide relevant training for the food and beverage processing industry.

A course evaluation form about course material and delivery will be provided. Though this evaluation is optional, each participant is encouraged to complete a course evaluation to help us make improvements.

Knowledge Evaluation

Adult learners must be able to assess their own performance as they practice new behaviours and theories. Knowledge evaluation for participants will occur at the end of each course module and a final evaluation at the end of the course. Participants must demonstrate a minimum level of knowledge (70%) for the final course evaluation.