

Title: Food Safety: Risk Assessment & Management”

Duration	Three-day training Workshop
Language	English (also available in other languages)
CPD	12 credited hours – IFPH
Location & Dates	Istanbul (First Monday every month) London (Second Monday every month) Dubai (Third Monday every month) Brunei (Fourth Monday every month)
<i>IFPH reserves the right to alter dates, content, venue and facilitator with a reasonable notice time</i>	
<i>Please note</i>	<i>ON-Demand: IFPH and potential participant/partner can agree other duration/date/locations than those stated above</i>
Delivery Type	Group - Live
Prerequisites	None
Who should take this training-workshop?	Nutritionists, dietitians, health educators, health professionals, nurses and public health practitioners, who are working in a community, but not limited to the following individuals: Community Health Workers, Diabetes Educators, Family Physicians, Health Promoters
Fees in GBP (£)	- - - (to be decided)
Email	apply@ifph.org
Including coffee breaks and a lunch daily	

Learning Objectives

By the end of the training-workshop, participants will be able to:

1. Prescribe aspects of modern food safety systems
2. Design Risk Analysis Framework
3. Determine generic components of risk analysis
4. Justify the structure of Risk Analysis on scientifically based process
5. Design framework for risk management
6. Rate current challenges – assessing the risks
7. Apply Risk Assessment for Microbial Food Safety Management
8. Assess general principles of Food Safety Risk Management
9. Sketch Food Safety Systems Management
10. Adapt food safety programs prerequisite
11. Critique Operational Risk Management - ORM

Outline of the Training-Workshop**Contents of the combined FSRA and FSRM training courses**

- Traditional versus Modern Food Safety System
- The structured approach of Risk Analysis:
 1. Risk Assessment
 2. Risk Management

3. Risk Communication

○ Food Safety and Risk Assessment

- Understanding Risk Assessment
- Qualitative risk assessment
- Quantitative risk assessment
- The food safety risk assessment process
 - Problem Formulation
 - Hazard identification
 - Hazard characterization (*Biological, Chemical and Physical hazards*)
 - Exposure assessment
 - Risk characterization
- Chemical and Microbial Risk
- Characteristics of a good risk assessment
- Example of risk assessment for food preparation, cooking and service

○ Food Safety and Risk Management

- Definitions of key risk management terms
- General principles of food safety risk management
- Risk management framework
 - Risk evaluation
 - Identify the food safety problem
 - Develop a risk profile
 - Rank hazards for risk assessment and set priorities for risk management
 - Establish a risk assessment policy
 - Commission the risk assessment
 - Interpret the results of the risk assessment
 - Risk management option assessment
 - Identify available management options
 - Select the preferred management option
 - Implementation of management decision
 - Make a final management decision
 - Execute measure(s) to control the risk
 - Monitoring and review
 - Review results
 - Assess success of measures taken
- Current risk management practices in the Codex Alimentarius Commission, its subsidiary bodies, and advisory expert committees.

C. Disorders of malnutrition and diseases prevention

1. The syndromes of malnutrition in children, adolescents and adults.
2. Effects of malnutrition on the metabolism of children.
3. Physiological and metabolic changes associated with malnutrition.
4. Severity of malnutrition; change in body composition, loss of reserve (e.g. Protein-energy malnutrition; Iron deficiency anaemias; Vitamin A deficiency disorders - VADD ; Iodine deficiency disorders – IDD)
5. Evaluation of the malnourished child.
6. Initial treatment, rehabilitation and follow-up.
7. Management and rehabilitation of malnutrition.
8. National Policy and directive measures for diseases prevention