

## Title: Food Safety and Standards for Public Health

Duration	Three-day training Workshop
Language	English (also available in other languages)
CPD	10 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?	This course is intended as a specialist course and aimed towards Food Inspectors and Food Manufacturers around the world. The participant in this training course will have the opportunity to work with members of our food control, safety and hygiene team on various regulatory issues in food safety and especially risk assessment, risk management and risk communication.
Fees in GBP (£)	- - - (to be decided)
Email	apply@ifph.org
Including coffee breaks and a lunch daily	

### Workshop Rationale

The course investigates food safety issues globally and compares the food safety problems in countries at different levels of economic development. A critical and in-depth knowledge of chemical, physical and microbiological health hazards in food is provided. It covers the methods and practice of techniques available for food analysis and its application to food safety assessment. Issues in designing, planning and implementing food safety protocols are discussed. Risk analysis is and HACCP is covered. The role of food inspection, standards and food legislation in public health is explored.

### Learning Objectives

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

- To provide specialist knowledge and practical skills in food safety and standards that will enable participants to critically analyse local, national and global food safety issues of public health significance.

- To enable participants to interpret statutory requirements regarding food composition with reference to quality and safety and develop appropriate procedures for their application in food production and manufacture.
- To enhance participants' skills in research, communication, presentation and reflective practice.

### **Outline of the Training-Workshop**

- Characterisation of food safety and risks
  - Characterisation of food hazards
  - Risk analysis frameworks for chemical and microbial hazards
  - Major trends in food handling practices and consumption of potentially risky foods
- Food Hazards: Biological
  - Prevalence of foodborne pathogens
  - Physiology and survival of foodborne pathogens in various food systems
  - Food safety: Bacteria and spoilage
  - Molds on food: When to use, when to discard
  - Characteristics of biological hazards in foods
- Food Hazards: Chemical and Physical
  - Chemical and physical hazards produced during food processing, storage and preparation
  - Hazards associated with nutrient fortification
  - Hazards resulting from Environmental, industrial and agriculture contaminants
- Systems for food safety surveillance and risk prevention
  - Hazard Analysis critical control point (HACCP)
  - Food Safety operations in food processing, Handling and distribution
  - Food Plant sanitation
  - Food safety control systems in food processing
  - Food safety and innovative food packaging
  - Good manufacturing practices (GMP): Prerequisites for food safety.