

# DEVELOPING ESSENTIAL SKILLS FOR THE FOOD AND BEVERAGE MANUFACTURING SECTOR

## INTERMEDIATE LEVEL

This programme has been designed and developed specifically for supervisors, team leaders and trainee managers in production and quality roles within the food and beverage industry.

Through participation in this programme, learners will enhance their technical skills and understanding of the food and beverage industry, providing trainees with an upskilling pathway to accelerate their career progression.

Participants will acquire knowledge in areas such as food safety and risk management, HACCP, VACCP, TACCP, BRCGS, SOPs and systems/procedures documentation. Learner will also be introduced to the continuous improvement concepts of lean thinking, DMAIC and food sustainability.

### Aims and Objectives

This programme has been developed for individuals working in team leader and supervisory roles in the area of quality management, food processing and operations management. Learners will have a greater understanding of quality assurance and food safety risk management, in order to confidently lead and manage team members to practice high standards of food hygiene. Learners will also be introduced to lean thinking, DMAIC and sustainability concepts which are central to improving process efficiencies and waste management.

### PROGRAMME DELIVERY

This is a 2-day training programme which will be delivered through online/ blended learning.

### PROGRAMME CERTIFICATION

Innopharma Education  
& AMTCE Certificate of  
Completion

Digital Badge

# CHANGE DIRECTION, ADVANCE YOUR CAREER

## Learning Outcomes

On completion of this programme the learner will be able to:

- Describe the legal framework and international best practice for a food safety management system incorporating HACCP, VACCP and TACCP.
- Demonstrate the requirements and audit protocols for BRCGS food safety.
- State the leading microbiological, physical, chemical food safety risks and the required management practices, and outline the importance of allergens to food processors and consumers.
- Demonstrate the required skills to ensure documentation is compliant and consistently presented in a logical manner in line with version control.
- Describe the principles of lean thinking, root cause analysis and the application of the root cause analysis concept to identify causes of error and recommend solutions.
- Discuss the food sustainability landscape and the Green Agenda.

- Appreciate the different leadership styles and discuss team management through KPIs.

## Course Content

### DAY 1

- Food Safety Management Systems including HACCP, VACCP, TACCP, CAPA and Continuous Improvement
- Assessment of food safety risks including Physical, Chemical, Microbial and Allergen hazards.
- BRCGS Food Safety Standard for Food Processing

### DAY 2

- SOPs and Systems/Procedures Documentation
- Lean Thinking, Root Cause Analysis and DMAIC
- Introduction to Sustainability & the Green Agenda
- Leadership styles and team management through KPIs

## Progression Opportunities

- On completion learners can progress onto the Developing Essential Skills for the Food and Beverage Manufacturing Sector programme – Advanced Level
- Learners can avail of several 1-day programmes to expand their knowledge including Physical, Chemical and Radiological Food Safety Risk Management Systems, Microbiological Risk Management, Allergen Risk Management, BRC Requirements and Advanced Technical Writing
- Learners can also progress onto a range of QQI certified micro credential programmes (subject to validation):
  - Certificate in Supply Chain
  - Certificate in Operational Excellence
  - Certificate in Data Visualisation and Analysis
  - Certificate in Information Technology and Automation

For more information on this course contact Siobhan Keenan (Programme Manager) on: T: +353 (0) 1 574 3502  
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