

# DEVELOPING ESSENTIAL SKILLS FOR THE FOOD AND BEVERAGE MANUFACTURING SECTOR

## INTRODUCTORY LEVEL

This programme is designed and developed specifically for production operators, quality technicians and those seeking roles in the food industry.

Through participation in this 1-day programme, learners will gain the essential knowledge and skills required to produce a safe high-quality food product, in a fast-moving food and beverage manufacturing environment.

Learners will gain core foundational knowledge and understanding of food safety and manufacturing concepts. In addition to a HACCP overview and BRCGS, participants will be introduced to key food manufacturing principles and practices including good documentation and record keeping, microbiology and allergens for the food industry, control of food safety risks and lean manufacturing.

## Aims and Objectives

This programme is designed to provide learners with the knowledge, skills and competencies necessary for individuals working in production, quality control and supporting roles within the food industry. Learners will have a greater understanding of quality assurance and manufacturing concepts at a foundational level, enabling them to work with food products in a safe and hygienic manner.

### PROGRAMME DELIVERY

This is a 1-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:

- Discuss the international best practice BRCGS Food Safety requirements and demonstrate the required skills to ensure documentation and record keeping is compliant and presented in a consistent manner.
- State the principles of HACCP and discuss the identification of food safety hazards and appropriate controls within a food production process.
- Display an understanding of quality assurance systems in the food manufacturing industry, enabling learners to identify and control potential food safety risks associated with biological, physical and chemical hazards and allergens.
- Recognise the importance of microbiology in the food industry, with an appreciation of contamination control systems and the application of appropriate methods to decontaminate work areas.

- Describe the concepts of Lean Thinking for value creation and process optimisation.

## Course Content

- Introduction BRCGS Food Safety
- HACCP Overview
- Microbiology and Allergens for the Food Industry
- Good Hygienic Practices and the Control of Leading Food Safety Risks
- Good Documentation and Record Keeping Practices
- Introduction to Lean Processes

## Progression Opportunities

- On completion learners can progress onto the Developing Essential Skills for the Food and Beverage Manufacturing Sector programme – Intermediate Level.

- Learners can avail of several 1-day follow on programmes to expand their knowledge including Microbiological Risk Management, Physical, Chemical and Radiological Food Safety Risk Management Systems, Allergen Risk Management, BRC Requirements and 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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