Innopharma education

DEVELOPING ESSENTIAL SKILLS FOR THE FOOD AND BEVERAGE MANUFACTURING SECTOR

ADVANCED LEVEL

This programme has been designed and developed specifically for experienced managers and food business owners, and is focused on developing enhanced competencies in key skills areas such as food safety, innovation, sustainability, digitalisation and process improvement.

Through participation in this programme learners will gain knowledge in the development of VACCP and TACCP systems and their application in a food manufacturing environment.

Participants will be introduced to the new product development process and the evaluation of appropriate food production systems. In addition, learners will evaluate process improvement strategies and the tools to drive performance and sustainability targets.

Aims and Objectives

This programme is designed for individuals in leadership roles within the food and beverage industry. Learners will have a greater knowledge of the requirements of a food safety and risk management system incorporating VACCP and TACCP. Learners will gain the skills necessary to implement continuous improvement tools, corrective action methodologies and lean thinking concepts. Participants will also advance their knowledge of food safety culture and effective team management for a food business.

PROGRAMME DELIVERY
This is a 2-day training programme which will be delivered online.

PROGRAMME CERTIFICATION
Innopharma Education & AMTCE Certificate of Completion

Digital Badge

AMTCE — Ionad Oiliúna Barr Feabhais Ard-Déantúsaíochta — Advanced Manufacturing Training Centre of Excellence

SOLAS learning works

lmetb — Bord Oideachais agus Oiliúna Lú agus na Mí — Louth and Meath Education and Training Board

Rialtas na hÉireann — Government of Ireland

CHANGE DIRECTION, ADVANCE YOUR CAREER

Learning Outcomes

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

- Discuss and deploy the functions of the VACCP and TACCP team; the principles of hazard analysis and the process for performing an analysis for a VACCP and TACCP study.

- Apply the concepts of Lean Thinking and Six Sigma, demonstrating a knowledge of the principles of lean thinking, value creation, data analysis/ visualisation and process optimisation.

- Describe the process of innovation and product development from concept to full scale production and evaluate the selection of appropriate food production operations in the design of food production systems to satisfy shelf-life, food quality and safety requirements.

- Demonstrate an understanding of the key topics of sustainability and the benefits of Origin Green certification.

- Display an understanding of the main features and challenges of emerging technologies developed in the digital agri-food sector and the implementation of Industry 4.0.

Course Content

DAY 1

- Developing food safety culture for a food business and effective team management

- Assessment of Food Defence Risk and development of TACCP systems for the food manufacturing industry

- Supplier Risk Assessment and development of VACCP for food manufacturing

DAY 2

- Process Improvement

- Lean Thinking, Six Sigma, Data Analysis/Visualisation and Process Optimisation

- Product Development, Shelf-life Extension and Product Stability

- Sustainability & The Green Agenda / Origin Green

- Food 4.0 and Digitalisation

Progression Opportunities

- Learners can avail of several 1-day programmes to expand their knowledge including Supplier Risk Assessment and Development of VACCP, Assessment of Food Defense Risk and Development of TACCP, Developing and Sustaining a Food Safety Culture for a Food Manufacturing Business 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