



# 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 Pauline Flusk (Programme Manager) on: T: +353 (0) 1 485 3346  
e-mail: [fluskp@innopharmalabs.com](mailto:fluskp@innopharmalabs.com) or visit our website on [www.innopharmaeducation.com](http://www.innopharmaeducation.com)