The Complete Program in Food Safety: Meat & Poultry Processing

13 – 17 June 2027
Istanbul (Turkey)

UK Trainig
PARTNER



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Why This Course

Ensuring food safety in meat and poultry processing is critical to protecting public health, maintaining regulatory compliance, and safeguarding brand reputation. With increasing scrutiny from regulatory authorities and consumers alike, food processors must implement robust safety systems, monitor risks effectively, and stay up to date with emerging trends in food safety management.

This intensive 1-week program equips participants with the knowledge, frameworks, and practical skills required to manage food safety confidently, implement HACCP plans, and foster a culture of compliance and quality in meat and poultry operations.

What You'll Learn and Practice

By attending this course, you will:

- Apply HACCP principles to meat and poultry processing operations
- Develop and maintain sanitation and hygiene programs that reduce contamination risks
- Ensure compliance with relevant regulatory requirements, including USDA-FSIS and FDA standards
- Identify, assess, and mitigate potential hazards in processing facilities
- Implement and monitor robust food safety management systems
- Understand emerging trends and technologies shaping the meat and poultry industry

The Program Flow

Day 1: Introduction to Food Safety and Regulatory Framework

- Overview of food safety in meat and poultry operations
- Key regulatory requirements and compliance standards
- Principles of HACCP and Good Manufacturing Practices GMPs
- Roles and responsibilities in food safety management

Day 2: HACCP Implementation in Meat and Poultry Processing

- Conducting hazard analysis and identifying critical control points
- Developing a comprehensive HACCP plan
- Monitoring, verification, and corrective action procedures
- Record-keeping and documentation best practices



Day 3: Sanitation and Hygiene in Processing Facilities

- Sanitation Standard Operating Procedures SSOPs
- Personal hygiene protocols and staff training
- Environmental monitoring programs
- Cleaning and sanitizing techniques for operational safety

Day 4: Microbiological Control and Testing

- Common pathogens in meat and poultry products
- Sampling methods and microbiological testing
- Antimicrobial interventions and mitigation strategies
- Recall procedures and traceability systems

Day 5: Advanced Topics and Emerging Trends

- Food fraud prevention and product authenticity
- Allergen management in processing operations
- Technology applications for enhanced food safety
- Preparation for audits and regulatory inspections

Individual Impact

Participants will leave the program with:

- Practical skills to develop and implement an effective HACCP plan
- Enhanced knowledge of sanitation, hygiene, and microbiological controls
- Ability to ensure compliance with food safety regulations and standards
- Tools to strengthen food safety culture within their organizations

Organizational Impact

Organizations will benefit through:

- Improved risk management and hazard control in meat and poultry operations
- Greater regulatory compliance and reduced inspection-related issues
- Enhanced operational efficiency and food safety culture
- Increased confidence in product quality and consumer safety

Training Methodology

The course emphasizes practical application through:



- Real-world case studies from meat and poultry processing
- Hands-on exercises in HACCP plan development and sanitation procedures
- Group discussions on regulatory compliance challenges
- Workshops on audit preparation and emerging food safety technologies

Beyond the Course

Upon completion, participants will be prepared to:

- Implement comprehensive food safety management systems
- Maintain compliance with evolving regulations and industry standards
- Monitor and mitigate risks proactively in processing facilities
- Drive a culture of safety, quality, and continuous improvement

This program provides a complete and practical pathway for professionals seeking to excel in food safety management within the meat and poultry industry.

