

The Complete Program in Food Safety: Meat & Poultry Processing

Health & Safety
Düsseldorf (Germany)
13 - 17 Oct 2025

UK Traininig

PARTNER



The Complete Program in Food Safety: Meat & Poultry Processing

Ref: 321493_140399 **Date:** 13 - 17 Oct 2025 **Location:** Düsseldorf (Germany) **Fees:** 4200 Euro

Course Description

This intensive 5-day program provides a comprehensive understanding of food safety principles and practices specific to meat and poultry processing. Participants will gain in-depth knowledge of HACCP implementation, sanitation procedures, regulatory compliance, and industry best practices. The course combines theoretical concepts with practical applications to ensure participants can effectively manage food safety in their facilities.

Learning Objectives

- Implement HACCP principles in meat and poultry processing operations
- Apply effective sanitation and hygiene practices in processing environments
- Understand and comply with relevant food safety regulations and standards
- Identify and mitigate potential hazards in meat and poultry processing
- Develop and maintain a robust food safety management system

Course Modules

Day 1: Introduction to Food Safety and Regulatory Framework

- Overview of food safety in meat and poultry industry
- Regulatory requirements and compliance USDA-FSIS, FDA
- Introduction to HACCP principles
- Good Manufacturing Practices GMPs

Day 2: HACCP Implementation in Meat and Poultry Processing

- Hazard analysis and critical control points
- Developing a HACCP plan
- Monitoring and verification procedures
- Record-keeping and documentation

Day 3: Sanitation and Hygiene in Processing Facilities

- Sanitation Standard Operating Procedures SSOPs
- Personal hygiene and employee training
- Environmental monitoring programs
- Cleaning and sanitizing techniques

A graphic of a chessboard with several chess pieces, including a king, queen, and pawns, arranged on it. The text 'UK Training PARTNER' is overlaid on the board.

UK Training
PARTNER

Day 4: Microbiological Control and Testing

- Common pathogens in meat and poultry
- Sampling methods and microbiological testing
- Antimicrobial interventions
- Managing recalls and traceability

Day 5: Advanced Topics and Emerging Trends

- Food fraud and authenticity
- Allergen management in meat processing
- Technology applications in food safety
- Audit preparation and management

Practical Wins for Participants

- Ability to develop and implement a comprehensive HACCP plan
- Skills to enhance sanitation procedures and reduce contamination risks
- Knowledge to ensure compliance with current food safety regulations
- Strategies to improve overall food safety culture in processing facilities

A graphic of a chessboard with several chess pieces. A gold king piece is prominent in the foreground, with a silver pawn and a gold pawn nearby. The board has a checkered pattern, and there are concentric circles in the background.

UK Training
PARTNER

Blackbird training cities



Amman (Jordan)



Amsterdam (Netherlands)

Accra (Ghana)

Annecy (France)

Baku (Azerbaijan)

Bali (Indonesia)

Bangkok (Thailand)

Bangkok (Thailand)

Barcelona (Spain)

Batumi (Georgia)

Beijing (China)

Beirut (Lebanon)

Berlin (Germany)

Birmingham (UK)

Bordeaux (France)

Boston, Massachusetts (USA)

Brussels (Belgium)

Cairo (Egypt)

Cape Town (South Africa)

Casablanca (Morocco)

Cascais (Portugal)

Copenhagen (Denmark)

Doha (Qatar)

Dubai (UAE)

Düsseldorf (Germany)

UK Training
PARTNER



Blackbird Training Category



Human Resource



Audit & Quality Assurance



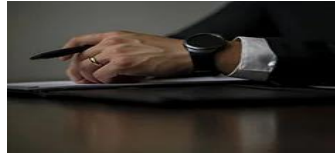
Finance, Accounting, Budgeting



Marketing, Sales, Customer Service



Secretary & Admin



Law and Contract Management



Project Management



IT & IT Engineering



Supply Chain & Logistics



Management & Leadership



Professional Skills



Oil & Gas Engineering



Health & Safety



Telecom Engineering



Hospital Management



Customs & Safety



Aviation



C-Suite Training



Agile and Refinement



Blackbird training Clients



MANNAI Trading
Company WLL,
Qatar



Alumina Corporation
Guinea



Booking.com
Netherlands



Oxfam GB International
Organization,
Yemen



Capital Markets
Authority,
Kuwait



Waltersmith Petroman Oil Limited
Nigeria



Qatar National Bank
(QNB),
Qatar



Qatar Foundation,
Qatar



AFRICAN UNION ADVISORY
BOARD ON CORRUPTION,
Tanzania



KFAS
Kuwait



Reserve Bank of
Malawi,
Malawi



Central Bank of Nigeria
Nigeria



Ministry of Interior
Kingdom of Saudi Arabia
KSA



Mabruk Oil Company
Libya



Saudi Electricity
Company,
KSA



BADAN PENGELOLA
KEUANGAN Haji,
Indonesia



NATO
Italy



ENI CORPORATE
UNIVERSITY,
Italy



Gulf Bank
Kuwait



General Organization for
Social Insurance
KSA



Defence Space Administration
Nigeria



National Industries
Group (Holding),
Kuwait



Hamad Medical
Corporation,
Qatar



USAID
Pakistan



STC Solutions,
KSA



North Oil company,



EKO Electricity



Oman Broadband



UNITED NATIONS
UN.



Authority for

UK Training
PARTNER



LONDON TRAINING PROVIDER



www.blackbird-training.com



training@blackbird-training.com



+44 7480 775526 / +44 7401 177335