BLACKBIRD FOR TRAINING

Comprehensive Food Safety Management Training Program

16 – 20 November 2026
Brussels (Belgium)



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Ref: 321619_165710 **Date:** 16 – 20 November 2026 **Location:** Brussels (Belgium) **Fees:** 5200 GBP

Why This Course

Ensuring food safety is more critical than ever in today's complex food industry. This intensive 1-week workshop equips professionals with the knowledge and skills to implement effective food safety management systems, prevent hazards, and ensure compliance with global standards. Participants will gain hands-on experience in HACCP, risk assessment, regulatory requirements, and practical applications, empowering them to confidently manage food safety across any food-related operation.

What You'll Learn and Practice

By attending this program, you will be able to:

- Apply HACCP principles to develop comprehensive food safety plans.
- Identify, assess, and mitigate potential food safety hazards effectively.
- Understand regulatory requirements and implement compliance strategies.
- Conduct audits, monitor critical control points, and maintain accurate documentation.
- Utilize emerging technologies and best practices to enhance food safety management.

The Program Flow

Day 1: Introduction to Food Safety Management

- Overview of global food safety challenges
- Key food safety management systems and frameworks
- Principles of HACCP
- Fundamentals of risk assessment

Day 2: HACCP Implementation and Hazard Analysis

- Steps to develop a HACCP plan
- Conducting hazard analysis
- Identifying critical control points CCPs
- Establishing critical limits and monitoring procedures

Day 3: Risk Management and Control Measures

- Implementing preventive controls
- Verification and validation techniques
- Record-keeping and documentation standards
- Corrective actions and continuous improvement processes



Day 4: Regulatory Compliance and Auditing

- Overview of food safety regulations and standards
- Compliance strategies and industry best practices
- Internal auditing techniques
- Preparing for external audits and inspections

Day 5: Emerging Trends and Practical Applications

- Preventing and mitigating food fraud
- Leveraging technology in food safety management
- Crisis management and recall procedures
- Case studies and hands-on exercises

Individual Impact

Participants will leave the course with:

- The ability to design and implement an effective HACCP plan.
- Practical skills in auditing and monitoring food safety procedures.
- Confidence in managing food safety risks and regulatory compliance.
- Tools to handle crises, recalls, and emerging food safety challenges.

Organizational Impact

Organizations benefit through:

- Enhanced food safety management and reduced risk exposure.
- Stronger compliance with local and international standards.
- Improved employee training and operational efficiency.
- A proactive approach to crisis management and industry best practices.

Training Methodology

- Interactive workshops and real-world case studies
- Hands-on exercises in HACCP plan development and audits
- Group problem-solving and collaborative learning
- Practical exercises focused on implementing food safety strategies

Beyond the Course

By the end of the one week, participants will be fully prepared to:



• Develop and execute effective food safety plans for any operation.
• Conduct audits and implement preventive controls with confidence.
• Apply emerging trends and technologies to enhance food safety.
• Contribute to a culture of food safety excellence across their organization.

