SQT TRAINING THAT DEVELOPS *REAL* CAPABILITY

# Advanced HACCP Design and Validation based on Risk Assessment - QQI Level 6

FS002

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Since HACCP was enshrined in law by regulation 178/2002 and 852/2004, the development of Food Safety Management Systems has become much more sophisticated. Third party certification audits and customer audits have also become more demanding with regards to Risk Management and how the hazards in a food business are controlled.

Article 6 of 178/2002 states the "Risk Assessment should be based on the available scientific evidence and undertaken in an independent, objective and transparent manner." International food safety standards and in particular recent revisions, demand Risk Assessments to be undertaken to justify decisions made by the Food Safety Team. An analysis of food safety standards shows that risk assessment is mentioned on multiple occasions hence the need for the team to be knowledgeable of the process.

ISO 31000:2009 – Risk Management – Principles and guidelines, outlines the principles, framework and process a food business operator needs to follow in the development of a Risk Management Plan.

Risk Assessment includes:

- Hazard Identification
- Risk Analysis, and
- Risk Evaluation.

The course explains the concept of Risk Visualisation where every hazard identified is evaluated based on a scoring system from 1-9 or Green, Amber or Red. As one of the key recommendations from the New Zealand Government inquiry into WPC80 incident (Clostridia Botulinum) was that "staff must receive adequate training in risk assessment procedures, which should be systematic, transparent and credible" (page 10). Numerical risk evaluation and risk visualisation will aid this goal.

The above concepts which have been used for many years in pharmaceutical and medical device process planning are now migrating to the Food processing sector. This course is designed for those working in the Food Industry who have already successfully completed the Level 5, HACCP Development, Implementation & Verification course and now wish to pursue the higher level QQI certification in HACCP.

The HACCP System model as advocated by the FDA uses ISO 22002 to construct a comprehensive PRP programme addressing the 15 prerequisite elements. This will ensure the processing environment including utilities and services is adequately controlled thus reducing the possibility of hazards originating from these sources. The Food Safety Modernization Act (FSMA) has now introduced the idea of Risk based Preventive Controls (PCs) therefore Food Safety Team Leaders need to be competent and confident with this concept when communicating with customers and third party Auditors.

## Duration & Price

Duration: 2 days
Public Virtual Training: €580 + €170 fees
Delivery mode: This programme is available In-Company, and via Public Virtual Training

## Dates & Locations

| Date | Venue | |
|---|---|---|
| 15 - 16 Sep 2026 | Virtual | Book Date |
| 17 - 18 Nov 2026 | Virtual | Book Date |

## In-Company Training

Please contact us for more information on our In-Company training options

## What's covered?

- Course Introduction
- Food Safety Legislation: 178/2002, 852/2004, 2073/2005, Commission Notice 2016
- Food Safety Standards:  ISO 22000, ISO 22002
- BRC Global Food Safety Standard
- Risk Management – Principles & Guidelines
- ISO 31000:2009

- Risk Visualisation
    - Risk Reduction
    - Residual Risk
- Food Safety Strategy / Control measures
- Pre-requisites Vs Operation pre-requisites Vs HACCP Plan
- Seven Codex Principles / 12 Steps of HACCP
- Validation Vs Verification of PRPs, OPRPs and CCPs
- Explanation of QQI Level 6 Course project
- QQI Level 6: Examination
    - multiple choice
    - paragraph questions
- Course Assessment/Review

Please bring copies of the relevant food safety standards that you use in your business e.g., BRC standards, ISO 22002, ISO 22000.

## Who should participate?

- Food Safety Team Leaders
- Senior Production and Maintenance Personnel
- Quality/Technical Managers
- General Management of FBOs
- Regulatory Personnel
- Research & Development personnel
- Supply Chain Personnel

## What will I learn?

Participants achieve the following learning outcomes from the programme;

- Understand food safety legislation in order to demonstrate that an FBO is legally compliant
- Understand the 15 Pre-Requisites as defined in ISO 22002 & BRC
- Understand the Risk Management Life Cycle and how to document in an independent, objective and transparent manner
- Understand the four types of food safety hazards plus emerging threats from fraud and sabotage (PAS 96:2017)
- Be able to interpret the seven Codex Alimentarius Principles and 12 steps of HACCP in order to design, implement and document an effective Food Safety Management System
- Understand Validation and Verification processes for CCPs and pre-requisites

## What are the entry requirements?

Delegates need to have leadership experience in the food industry in one of the functions listed under learner profile. This experience will provide the necessary knowledge and competency to participate in the decision making as part of a HACCP Team.

Delegates should satisfy at least one of the following entry criteria:

- At least two-years' experience of working with HACCP or other Food Safety Management System at (Quality) Manager level.
  Or
- HACCP or other Food Safety Management System (two-day) qualification - equivalent to NFQ, Level 5 other evidence that the skills required by FSAI's Guide to Food Safety Training (Levels 3) have been achieved.
  Or
- Third level qualification (NFQ level 6-9) in the fields of Food Science / Microbiology / Food Safety

All applicants must demonstrate a **high level of competence in English**. International applicants whose first language is not English must provide evidence of competence **greater than or equal to B2+ on the CEFR**.

## How will I be assessed?

Those delegates wishing to pursue QQI certification will be required to:

- Project – Essay Style Questions (worth 40% of overall assessment)
- Undertake a Project. The project brief will be given to the delegates at the end of the course and must be submitted to SQT within five weeks following course completion (worth 60% of overall assessment).

The grading of the QQI award is as follows:
Pass 50-64%
Merit 65-79%
Distinction 80-100%

**Delegates must pass both sections.**

## How do we train and support you?

**In-House Courses**

For In-House courses, the tutor will contact you in advance to discuss the course programme in more detail in order to tailor it specifically for your organisation.

**Course Manual**

Delegates will receive a very comprehensive course manual.

## Programme accreditation

This course is QQI accredited at Level 6 on the National Framework of Qualifications. The course meets the requirements of QQI Specific Purpose Specification 6S20007, a QQI Special Purpose Award. Delegates who successfully complete the course and pass all parts of the assessment will receive a QQI ‘Designing Food Safety Management Systems’ certificate - 5 FET Credits

# Tutors

**Brian Robinson**
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**Denis Kiely**
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**Edel Jones**
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**Joan Brien**
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**Tom Keane**
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## What Our Learners Say

We believe in excellence through transparency and continuous improvement. That's why we invite all our delegates to share their experiences on CourseCheck.com, an independent platform dedicated to genuine, unfiltered feedback. Learner insights help us not only to enhance our training programmes but also empower potential learners to make informed decisions. Click on the link below to read firsthand experiences and testimonials from past learners.

Click Here

# SQT TRAINING THAT DEVELOPS *REAL* CAPABILITY

SQT provide a unique combination of high quality, accredited, practical training delivered by leading industry experts and supported by the most up to date learning technology and tools

## LEAN SIX SIGMA, PROCESS & PROJECT MANAGEMENT

- Lean Six Sigma
- Join our Lean Six Sigma Network
- Continual Process Improvement
- Project & Programme Management

## COMPLIANCE, STANDARDS & AUDITING

- Quality
- Environment & Energy Management
- Health & Safety
- Food Safety
- Life Sciences
- Laboratory
- Integrated Management Systems

## LEADERSHIP & PERSONAL DEVELOPMENT

- Leadership & Personal Development
- Train the Trainer

QQI AWARD | IEMA - APPROVED - | CompEx Part of the JTL Group | FSPCA FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE | CQI IRCA APPROVED TRAINING PARTNER | Chartered Institute of Environmental Health

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