

ONLINE Implementing Foreign Body Controls

INTRODUCTION

Learn about foreign detection devices and how the equipment works. Gain an understanding of the types of foreign objects found in food and practical ways to minimise your risk. Learn about effective control strategies and removal methods that you can apply in your workplace.

DURATION

1:30 Hours Online

WHO SHOULD ATTEND?

This course is designed for food industry personnel involved in a HACCP team, QA management and auditors responsible for auditing the integrity and accuracy of detection devices and separators.

COURSE OBJECTIVES

Upon successful completion of this course, participants should be able to:

- Explain what foreign objects are in food, where they come from and what impact this has for food manufacturers
- Understand preventative measures and good manufacturing practices as a means of minimising foreign object contamination
- Describe the defect removal methods used to prevent the occurrence of foreign objects in your food products.
- Explain the importance of correct calibration and validation

COURSE CONTENT

This course covers three modules:

- **Foreign objects:** Outlines the foreign objects found in food and list of the risks associated with foreign objects in food
- **Control Strategies:** Covers a few operational control measures that will help prevent the presence of foreign objects in your food products
- **Removal Methods:** Covers the different types of automated methods used to detect and identify foreign objects in your food products

PRE-REQUISITES

There are no entry requirements for this course, although we do also advise the completion of both HACCP Refresher and Root Cause Analysis online courses for a more complete understanding of Food Safety in the workplace

WHAT ARE THE BENEFITS OF ONLINE LEARNING?

✓ **PRACTICAL JOB AIDS** - Tools and templates are available as printable documents which learners can use as job aids

✓ **CONVENIENT & COST EFFECTIVE** - Your organisation does not need to pay for travel or accommodation and you do not need time out of the office

✓ **ANYTIME, ANYWHERE, ANYPLACE** - Learning is convenient and can be delivered on demand, when and where it is needed, both on and off site

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- ✓ **TIME REDUCTION** - Learning can be delivered as 'just in time' training, reducing the period between the learning and application of the knowledge or skills
- ✓ **NO RISK ENVIRONMENT** - An online learning environment allows employees to safely master skills before applying them in actual situations

MOTIVATION

- ✓ Clearly defined learning objectives at multiple levels, including the course, module and lesson levels
- ✓ Interactive lessons and media elements, will get learners involved more quickly and keep them motivated to continue
- ✓ Interactivities have been designed to engage the learner in the content and for the purpose of application of knowledge

SELF-PACED

- ✓ Learners are able to complete the course at their own speed. The course is designed to help facilitate learning through the content on the assumption that there is no face to face facilitator.
- ✓ Self-directed learning allows for time to reflect and develop a deeper understanding of the material

FLEXIBLE ACCESS

- ✓ Allows learners to access and review the lessons they need at times convenient to them.
- ✓ Content can be revisited as often as desired within the 12 month license period

PRACTICAL APPLICATION

- ✓ The learning strategy recognises that adults learn best when training is practical and focused
- ✓ The case study approach helps to convey complex theoretical concepts in a practical and immersive way

STYLE OF DELIVERY

Online with Audio

CERTIFICATION

Delegates successfully completing the course will be awarded a completion 'Certificate of Achievement' issued by SAI Global.

BOOKING AND COURSE FEES

Please log on to our website www.iqms.co.uk and complete an on-line booking form advising payment details/purchase order number.

Fee: £125 +VAT