

FOOD SAFETY, QUALITY CONTROL AND ASSURANCE TRAINING WORKSHOP

15th - 17th
APRIL 2026

Course Overview

This Three (3) days training workshop aims to equip participants with the knowledge and skills needed to maintain high standards in food production, ensuring consumer safety and confidence. It also ensures protection of public health, and ensuring that businesses operate effectively and sustainably. It typically includes a mix of theoretical knowledge and interactive sessions /case studies to provide a comprehensive understanding of food safety and quality control measures.

Suitability

This course issuitable for Food safety inspectors and auditors, Quality assurance and control managers, Regulatory affairs specialists, Food safety consultants, Food technologists and scientists, Supply chain managers, Policy makers and government officials, Food business owners and executives, and public health officials.



Day 1	15-04-26	EVENTS
09:00 – 10:00 am		Registration,Orientation & Introduction to FoodSafety <ul style="list-style-type: none"> Registration, introductions, expectations Training goals, learning outcomes, and assessment approach Introduction to Food Safety Concepts of Food safety-; itsimportance & impacts of unsafe food Basic food safety practices and hygiene
10:00 – 10:30 am		TEA- BREAK
11:00 – 12:30 p.m		<ul style="list-style-type: none"> Overview of national and international food safety regulations and standards International food trade Interactive session: Case studies and discussions

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12:30 – 14:00 p.m	LUNCH - BREAK
14:00 – 16:30 p.m	Food Safety Systems <ul style="list-style-type: none"> • Introduction to food safety systems • Critical Control Point (CCP) • In-depth look at principles and practices of Hazard Analysis and Critical Control Point (HACCP)

Day 2	16-04-26	EVENTS
09:00 – 10:00 am	<ul style="list-style-type: none"> • Good Manufacturing Practices (GMP) & safety food regulations- <ul style="list-style-type: none"> – General employee hygiene & food handling practices – Facility permits and certification processes • Implementation and maintenance of Food Safety Management Systems (FSMS) • Interactive session: Identifying and managing food hazards 	
10:00 – 10:30 am	TEA- BREAK	
11:00 – 12:30 p.m	Food Contamination, Hazards and Hazard Controls <ul style="list-style-type: none"> • Food contamination and safety hazards; types of hazards -; biological, chemical and physical hazards • Risk assessment, management and communication; Identification and mitigation of risks • Control and elimination of hazards, including allergens and GMO foods • Food Defense (protecting food from intentional adulteration) • Future of food safety systems 	
12:30 – 14:00 p.m	LUNCH - BREAK	
14:00 – 16:30 p.m	Hygiene and sanitation-; <ul style="list-style-type: none"> • Personal hygiene- hand washing, proper attire & PPE • Facility hygiene- Cleaning & sanitation practices for food premises and equipment • Sanitation Programs- Developing & implementing effective sanitation programs • Food preservation techniques and proper food storage • Interactive session: Real life examples and group activities 	

Day 3	17-04-26	EVENTS
09:00 – 10:30 am	Quality Control and Assurance (QC & QA) <ul style="list-style-type: none"> • Quality Control processes and characteristics in food production • Quality Assurance Systems and Practices (Key QA principles and practices) • Quality Management Systems (QMS)- ISO Standards and other quality management frameworks • Overview of national and international food safety regulations and standards • Compliance and enforcements of the regulatory requirements • Interactive Session: Role-playing and scenario analysis 	
10:30 – 11:00 am	TEA- BREAK	
11:00 – 12:30 p.m	Best Practices and Future Trends <ul style="list-style-type: none"> • Technology and Innovation <ul style="list-style-type: none"> – Technological tools and solutions for food safety and quality control – Integration of ICT, mobile technology • Other emerging trends in food safety and quality • Importance of food safety training programs to employees • Interactive session: Case studies and discussions 	
12:30 – 14:00 p.m	LUNCH - BREAK	
14:00 – 15:00 p.m	<ul style="list-style-type: none"> • Workshop wrap-up by doing a recap of the course in summary followed by Q & A session • Closing ceremony and issuance of certificates 	

Deadline: 6th April 2026

15th - 17th APRIL 2026

Cost Kes. 90,000.00
or USD 850.00
exclusive of taxes

NAIROBI

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