

LAPT

LONDON ACADEMY OF PROFESSIONAL TRAINING

CERTIFICATE

ISO 31000FSF — Risk Management in Food Safety Operations

ISO Certification Programme



LAPT — London Academy of Professional Training

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Reference FGA-FSF-31000FSF • ISO Food & Agriculture

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AT A GLANCE

REFERENCE	FGA-FSF-31000FSF
AWARD	Certificate
ASSESSMENT	430 marks — 258 to pass (60%)
PREREQUISITES	None
VALIDITY	Lifetime
AWARDING BODY	LAPT — London Academy of Professional Training

CURRICULUM

1

Compliance and Regulatory Frameworks

5 chapters · 30 classes65 marks

• 1 Understanding Food Safety Regulations and Their Importance — 6 classes

› 1.1 Define Key Food Safety Regulations and Standards

› 1.2 Analyze the Role of Compliance in Food Safety Operations

› 1.3 Identify Common Food Safety Hazards and Risks

› 1.4 Explore the Implications of Non-Compliance

› 1.5 Evaluate Risk Management Strategies for Compliance

› 1.6 Develop a Plan for Implementing Food Safety Regulations

• 2 Overview of ISO 31000 in Food Safety Management — 6 classes

› 2.1 Explore the Core Principles of ISO 31000

› 2.2 Identify the Key Elements of Risk Management Framework

› 2.3 Assess the Importance of Context in Food Safety Risk Management

› 2.4 Analyze Risk Assessment Techniques in ISO 31000

› 2.5 Implement Continuous Improvement in Food Safety Operations

› 2.6 Evaluate Case Studies of ISO 31000 Application in Food Safety

• 3 Risk Assessment Techniques in Food Safety Compliance — 6 classes

› 3.1 Identify Key Risk Factors in Food Safety

› 3.2 Analyze Common Risk Assessment Models

› 3.3 Evaluate the Impact of Risks on Food Safety Operations

› 3.4 Implement Qualitative Risk Assessment Techniques

› 3.5 Apply Quantitative Risk Assessment Methods

› 3.6 Develop a Risk Mitigation Plan for Food Safety Compliance

• 4 Integrating Regulatory Requirements into Food Safety Operations — 6 classes

› 4.1 Identify Key Regulatory Bodies in Food Safety

› 4.2 Understand Regulatory Requirements in Food Safety Operations

› 4.3 Assess Impacts of Non-Compliance on Food Safety

› 4.4 Integrate Regulatory Standards into Operational Procedures

› 4.5 Develop a Compliance Monitoring Framework for Food Safety

› 4.6 Evaluate and Adjust Practices to Enhance Regulatory Compliance

• 5 Continuous Improvement and Adaptation to Regulatory Changes — 6 classes

› 5.1 Analyze the Importance of Continuous Improvement in Food Safety

› 5.2 Identify Key Regulatory Changes Affecting Food Safety Operations

› 5.3 Assess Methods for Monitoring Compliance with Regulatory Updates

› 5.4 Develop Strategies for Integrating Feedback into Compliance Practices

› 5.5 Create a Continuous Improvement Action Plan for Food Safety

› 5.6 Evaluate the Effectiveness of Adaptation Strategies in Food Safety

• 1 Understanding Crisis Management in Food Safety — 6 classes

- › 1.1 Define Crisis Management in the Context of Food Safety
- › 1.2 Identify Common Food Safety Crises and Their Impacts
- › 1.3 Outline Key Principles of Effective Crisis Management
- › 1.4 Analyze Case Studies of Food Safety Crises
- › 1.5 Develop a Crisis Communication Plan for Food Safety Incidents
- › 1.6 Create an Action Plan for Responding to a Food Safety Crisis

• 2 Identifying Potential Crises in Food Production and Distribution

— 6 classes

- › 2.1 Identify Common Crises in Food Production
- › 2.2 Analyze Historical Case Studies of Food Safety Failures
- › 2.3 Assess Vulnerabilities in Food Distribution Systems
- › 2.4 Conduct Risk Assessments for Potential Crises
- › 2.5 Develop Crisis Scenario Planning Techniques
- › 2.6 Formulate an Action Plan for Crisis Prevention and Response

• 3 Crisis Communication Strategies in Food Safety — 6 classes

- › 3.1 Identify Key Stakeholders in Crisis Communication
- › 3.2 Analyze Common Crisis Scenarios in Food Safety
- › 3.3 Develop Effective Messaging for Crisis Situations
- › 3.4 Implement Communication Channels for Crisis Response
- › 3.5 Evaluate the Impact of Social Media During a Crisis
- › 3.6 Create a Crisis Communication Action Plan

• 4 Developing a Crisis Response Plan for Food Safety Operations — 6 classes

- › 4.1 Identify Key Components of a Crisis Response Plan
- › 4.2 Assess Risks and Vulnerabilities in Food Safety Operations
- › 4.3 Develop Communication Strategies for Crisis Situations
- › 4.4 Designate Roles and Responsibilities in Crisis Management
- › 4.5 Create Action Protocols for Food Safety Incidents
- › 4.6 Evaluate and Update the Crisis Response Plan Regularly

• 5 Post-Crisis Evaluation and Continuous Improvement in Food Safety — 6 classes

- › 5.1 Assessing Post-Crisis Outcomes in Food Safety
- › 5.2 Identifying Root Causes of Food Safety Failures
- › 5.3 Engaging Stakeholders in Post-Crisis Review
- › 5.4 Developing Action Plans for Continuous Improvement
- › 5.5 Implementing Change: Best Practices in Food Safety
- › 5.6 Measuring Effectiveness of Improvement Initiatives

• 1 Understanding Risk Management Frameworks in Food Safety — 6 classes

- › 1.1 Define and Explore Key Concepts in Risk Management Frameworks
- › 1.2 Identify Components of Effective Risk Management in Food Safety
- › 1.3 Analyze Risk Assessment Methodologies in Food Safety Operations
- › 1.4 Evaluate the Role of Stakeholders in Risk Management Frameworks
- › 1.5 Assess the Effectiveness of Existing Risk Management Strategies
- › 1.6 Implement Continuous Improvement Practices in Risk Management

• 2 Identifying and Assessing Food Safety Risks — 6 classes

- › 2.1 Identify Key Food Safety Risks in Operations
- › 2.2 Analyze the Impact of Biological Hazards on Food Safety
- › 2.3 Assess Chemical Risks in Food Production Processes
- › 2.4 Evaluate Physical Hazards and Their Prevention Strategies
- › 2.5 Prioritize Food Safety Risks Using a Risk Matrix
- › 2.6 Develop Action Plans for Mitigating Identified Risks

• 3 Implementing Risk Management Strategies in Food Operations — 6 classes

6 classes

- › 3.1 Identify Key Risk Areas in Food Operations
- › 3.2 Assess the Impact of Identified Risks on Food Safety
- › 3.3 Develop Tailored Risk Management Strategies for Food Operations
- › 3.4 Implement Monitoring Systems for Risk Management Strategies
- › 3.5 Evaluate the Effectiveness of Risk Management Strategies
- › 3.6 Adjust Risk Management Approaches Based on Evaluation Findings

• 4 Monitoring and Measuring Risk Management Performance — 6 classes

- › 4.1 Define Key Performance Indicators for Risk Management
- › 4.2 Implement Data Collection Methods for Performance Monitoring
- › 4.3 Analyze Performance Data to Identify Trends and Issues
- › 4.4 Evaluate the Effectiveness of Current Risk Management Strategies
- › 4.5 Communicate Findings and Recommendations to Stakeholders
- › 4.6 Develop Action Plans for Continuous Improvement in Risk Management

• 5 Evaluating and Improving Risk Management Effectiveness — 6 classes

- › 5.1 Assess Current Risk Management Practices in Food Safety
- › 5.2 Identify Key Performance Indicators for Risk Management
- › 5.3 Analyze Effectiveness of Existing Risk Management Strategies
- › 5.4 Develop Action Plans for Risk Improvement
- › 5.5 Implement Monitoring Processes for Continuous Improvement
- › 5.6 Review and Revise Risk Management Frameworks Based on Feedback

• 1 Understanding Risk Management Principles in Food Safety — 6

classes

- › 1.1 Define Risk Management Concepts in Food Safety
- › 1.2 Identify Key Principles of Risk Management for Food Safety
- › 1.3 Analyze Common Risks in Food Safety Operations
- › 1.4 Evaluate the Impact of Risk on Food Safety Outcomes
- › 1.5 Develop a Risk Management Plan for Food Safety
- › 1.6 Apply Risk Management Principles in a Food Safety Scenario

• 2 Identifying and Assessing Risks in Food Production — 6 classes

- › 2.1 Define Key Risk Terms in Food Safety
- › 2.2 Identify Common Risks in Food Production Processes
- › 2.3 Analyze the Impact of Identified Risks on Food Safety
- › 2.4 Evaluate Risk Assessment Tools for Food Safety Operations
- › 2.5 Develop a Risk Assessment Framework for Food Production
- › 2.6 Create an Action Plan to Mitigate Identified Risks

• 3 Developing Risk Mitigation Strategies for Food Safety — 6 classes

- › 3.1 Identify Critical Food Safety Risks through Assessment
- › 3.2 Analyze Current Mitigation Strategies in Food Operations
- › 3.3 Develop Proactive Risk Mitigation Plans for Common Hazards
- › 3.4 Design Effective Training Programs for Risk Awareness
- › 3.5 Implement Continuous Monitoring Techniques for Compliance
- › 3.6 Evaluate and Adapt Risk Mitigation Strategies for Improvement

• 4 Leadership Roles in Implementing Food Safety Risk Management

— 6 classes

- › 4.1 Define Key Leadership Roles in Food Safety Risk Management
- › 4.2 Assess the Impact of Leadership on Food Safety Culture
- › 4.3 Explore Strategies for Effective Risk Communication
- › 4.4 Identify Necessary Skills for Leaders in Risk Management
- › 4.5 Develop Leadership Action Plans for Food Safety Implementation
- › 4.6 Evaluate Leadership Effectiveness in Risk Management Outcomes

• 5 Evaluating and Monitoring the Effectiveness of Risk Management in Food Safety — 6 classes

- › 5.1 Identify Key Performance Indicators for Risk Management in Food Safety
- › 5.2 Analyze Data Sources for Evaluating Risk Management Effectiveness
- › 5.3 Assess Risk Management Strategies through Case Studies
- › 5.4 Discuss the Role of Stakeholders in Monitoring Food Safety Risks
- › 5.5 Implement Continuous Improvement Techniques in Risk Management
- › 5.6 Develop a Risk Management Evaluation Plan for Food Safety Operations

• 1 Fundamentals of Risk in Food Safety Operations — 6 classes

- › 1.1 Understand Key Concepts of Risk in Food Safety Operations
- › 1.2 Identify Potential Hazards in Food Safety Processes
- › 1.3 Assess the Impact of Identified Risks on Food Safety
- › 1.4 Evaluate Likelihood of Risk Occurrence in Operations
- › 1.5 Prioritize Risks for Effective Management Strategies
- › 1.6 Develop a Risk Assessment Report for Food Safety Operations

• 2 Types of Risks in Food Safety: Identification Techniques — 6 classes

- › 2.1 Differentiate Between Types of Risks in Food Safety
- › 2.2 Identify Biological Hazards in Food Production
- › 2.3 Recognize Chemical Risks in Food Safety Management
- › 2.4 Assess Physical Risks in Food Handling Processes
- › 2.5 Utilize Tools for Risk Identification in Food Safety
- › 2.6 Develop a Risk Assessment Plan for Food Operations

• 3 Risk Assessment Methodologies for Food Safety — 6 classes

- › 3.1 Understand Fundamental Concepts of Risk Assessment in Food Safety
- › 3.2 Explore Different Risk Assessment Methodologies Used in Food Safety
- › 3.3 Identify Hazards: Techniques for Recognizing Food Safety Risks
- › 3.4 Analyze Risk: Evaluating the Likelihood and Consequences of Hazards
- › 3.5 Develop Risk Profiles: Prioritizing Risks in Food Safety Operations
- › 3.6 Apply Risk Assessment Findings: Implementing Control Measures in Food Safety

• 4 Evaluating Risk Impact and Likelihood in Food Safety — 6 classes

- › 4.1 Define Key Terms in Risk Assessment for Food Safety
- › 4.2 Identify Potential Risks in Food Safety Operations
- › 4.3 Assess the Likelihood of Risks Using Qualitative Measures
- › 4.4 Evaluate the Impact of Risks on Food Safety Outcomes
- › 4.5 Combine Likelihood and Impact to Prioritize Risks
- › 4.6 Develop Action Plans Based on Risk Evaluation Outcomes

• 5 Integrating Risk Assessment into Food Safety Management Systems — 6 classes

- › 5.1 Define Key Concepts in Risk Assessment for Food Safety
- › 5.2 Identify Common Risks in Food Safety Operations
- › 5.3 Analyze Risk Factors Affecting Food Safety Management Systems
- › 5.4 Evaluate Risk Assessment Tools and Techniques
- › 5.5 Integrate Risk Assessment Findings into Food Safety Plans
- › 5.6 Develop an Action Plan for Continuous Risk Monitoring

• 1 Understanding Food Safety Risks and Their Impact — 6 classes

- › 1.1 Identify Common Food Safety Risks
- › 1.2 Analyze the Impact of Food Safety Risks on Operations
- › 1.3 Explore Regulatory Standards for Food Safety
- › 1.4 Assess Vulnerabilities in Food Safety Processes
- › 1.5 Develop Effective Risk Mitigation Strategies
- › 1.6 Implement and Monitor Food Safety Risk Management Plans

• 2 Frameworks and Standards for Risk Mitigation — 6 classes

- › 2.1 Identify Key Frameworks for Risk Mitigation in Food Safety
- › 2.2 Analyze ISO 31000FSF Standards and Their Implications
- › 2.3 Evaluate Best Practices for Implementing Risk Mitigation Strategies
- › 2.4 Develop a Risk Assessment Model Based on Standards
- › 2.5 Craft a Risk Mitigation Plan Tailored to Food Safety Operations
- › 2.6 Review Case Studies on Effective Risk Mitigation Implementation

• 3 Risk Assessment Methodologies in Food Safety — 6 classes

- › 3.1 Identify Key Risk Factors in Food Safety Operations
- › 3.2 Analyze Different Risk Assessment Models in the Food Industry
- › 3.3 Evaluate the Impact of Risks on Food Safety and Compliance
- › 3.4 Prioritize Risks Using the Risk Matrix Framework
- › 3.5 Develop Risk Mitigation Plans Tailored for Food Safety
- › 3.6 Implement and Monitor Risk Assessment Strategies in Real Scenarios

• 4 Developing and Implementing Risk Mitigation Plans — 6 classes

- › 4.1 Identify Key Risks in Food Safety Operations
- › 4.2 Analyze Risk Impact and Likelihood Scenarios
- › 4.3 Develop Risk Mitigation Objectives and Strategies
- › 4.4 Create Action Plans for Risk Mitigation Implementation
- › 4.5 Monitor and Review Effectiveness of Mitigation Plans
- › 4.6 Communicate Risk Mitigation Plans to Stakeholders

• 5 Monitoring and Reviewing Risk Mitigation Strategies — 6 classes

- › 5.1 Identify Key Risk Mitigation Strategies in Food Safety
- › 5.2 Establish Metrics for Monitoring Risk Mitigation Efforts
- › 5.3 Develop a Framework for Routine Review of Risk Strategies
- › 5.4 Analyze Effectiveness of Current Risk Mitigation Techniques
- › 5.5 Create a Report Template for Documenting Risk Reviews
- › 5.6 Implement Continuous Improvement Processes for Risk Strategies