

**Better Food.
Better Health.
Better World.**



TRAINING COURSE
CATALOG
2027

Training



Well-informed, knowledgeable employees can be your most crucial assets or your most unpredictable liabilities when it comes to achieving food safety, food protection, and quality objectives within your company's food safety plan as required by FSMA.

Our industry expertise allows our experts to add an extra level of value to our course offerings, and share the knowledge we've gained by working with the industry's leading companies to develop high-impact, cost-effective training programs.

We offer an extensive range of food safety training courses aimed at all levels of food industry employees that are presented by technically qualified specialists.



Course Types

Live Instructor-Led

We offer an extensive range of food safety training courses aimed at all levels of food industry employees that are presented by technically qualified specialists. These courses are live and delivered in person or virtually.

Self-paced, online eLearning training programs

With online, self-directed eLearning, you choose when, where, and how long you can devote to your training. The flexibility of online training is an ideal fit for the busy food industry professional.

Streaming videos

We offer a selection of DVDs and streaming videos on a wide range of food safety topics. These are a popular choice for customers looking to build their internal training programs.

On-site, customized courses

Our experts can create custom courses with your processes and facilities, incorporate your own quality documents, specifications, or work instructions as a case study in your course, allowing us to create a new program based on your specific objectives.

Live Instructor-Led

Our Most Popular Course Offerings

BRCGS Food Issue 9 for Sites

This course has been designed to enable delegates to gain a full understanding of the general principles of the Standard, and how to comply with the requirements. Course length: 2 days.

BRCGS Internal Auditors Course

Students will learn to perform an internal audit for food safety and quality management through interactive activities and discussion. Course length: 2 days.

BRCGS Storage & Distribution Issue 4

This course enables students to gain a full understanding of the general principles of the Standard, and how to comply with the requirements. Course length: 2 days.

Dairy 101

This course provides participants with basic knowledge regarding the properties of milk, principles of food safety, and quality control. The material is presented in practical terms allowing attendees to gain a better understanding of the basics of producing quality products safely and efficiently. Course length: 2.5 days.

FSPCA Preventive Controls for Human Food 2.0 (PCQI)

This course will train participants to become a Preventive Controls Qualified Individual (PCQI) in accordance with FDA requirements and learn how to develop, implement, and manage their facility's Food Safety Plan in compliance with FSMA's Preventive Control for Human Food Rule. Course length: 22 hours.

FSPCA Preventive Controls for Animal Food (PCQI)

This course will train participants to become a Preventive Controls Qualified Individual (PCQI) in accordance with FDA requirements for Animal Food. Course length: 20 hours.

FSPCA Foreign Supplier Verification Program (FSVP)

This FSPCA management training course is designed to familiarize importers, retailers, manufacturers and other business persons with the Foreign Supplier Verification Rule. Course length: 20 hours.

Implementing SQF Systems

This course is designed for individuals responsible for developing, aligning, verifying, maintaining, and otherwise supporting the site's SQF Food Safety System and its culture of food safety. Course length: 2 days.

Internal Auditing in a Food Plant

Students will learn how to establish a robust internal auditing process to evaluate their food safety management practices and programs and how to avoid common internal auditing mistakes and strengthen their programs. Course length: 2 days.

Introduction to Environmental Monitoring & Food Plant Sanitation

In this course, students will learn about microorganisms of concern in the food processing environment and be introduced to the basic concepts of environmental monitoring. Course length: 12 hours.

Introduction to Food Microbiology

This course will cover the basics of food microbiology and the recalls/outbreaks associated with the major pathogens as well provide an overview of foodborne disease-causing microorganisms. Course length: 12 hours.

Practical HACCP for Food Processors

This International HACCP Alliance accredited course will introduce students to Hazard Analysis Critical Control Point (HACCP). Course length: 2 days.

Seafood HACCP

This AFDO accredited course will introduce students to Hazard Analysis Critical Control Point (HACCP) for Seafood focused companies. Course length: 1-2 days.

Additional Instructor-Led Courses

Accurate Labeling to Reduce Recall Risks and Protect Brand Image

Advanced HACCP

Advanced SQF Practitioner

Allergen Management

BRCGS Environmental Monitoring

BRCGS Risk Assessment

BRCGS Root Cause Analysis

BRCGS Vulnerability Assessment Food Fraud Prevention

Food Defense & Intentional Contamination Prevention

Food Labeling 101

Food Safety Culture

FSPCA Intentional Adulteration Vulnerability Assessment

Food Traceability Rule **(NEW)**

FSPCA Intentional Adulteration Vulnerability Assessment

HACCP for Packaging Materials Manufacturing

HACCP for Storage and Distribution

Hands on Environmental Monitoring Workshop

How to Write Standard Operating Procedures

HTST and PMO Workshop

Implementing SQF Fundamentals

Implementing SQF Quality Systems

Integrated Pest Management

Microbiological Concerns in Food Plant Sanitation

Packing Shed Sanitation and Environmental Monitoring

Principles of Food Microbiology

Root Cause Analysis

eLearning Courses

Advanced Allergen Management - Develop Your Own Plan

This course is designed to provide you with the tools to help you develop an allergen control plan that will work with your products and facilities. Course length: 90 minutes

Advanced HACCP

This accelerated eLearning version of our Advanced HACCP course and focuses on using analytical tools to take a deeper dive into your company's HACCP Food Safety systems. Course length: 7 hours.

Introduction to Allergens and Their Controls

This intermediate course is designed to acquaint the new food plant employee with the fundamentals of food allergen control that may be necessary to execute their duties. Course length: 6 hours.

Contaminants

This short course is intended to give students a basic understanding of food contaminants and contaminant testing. Course length: 30 minutes

Crisis Management for Food Manufacturers

In this timely short course, students will learn what to do when their company is faced with a crisis. Course length: 1 hour

Crisis Management for Restaurants

In this timely short course focusing on the restaurant industry, students will learn what to do when their restaurant is faced with a crisis. Course length: 1 hour

Environmental Monitoring Implementation Practices and Procedures Training

This 10-part program provides students with practical guidelines to ensure best practices for sampling and their environmental monitoring programs. Available in English and Spanish. Course length: 70 minutes

Food Defense & Intentional Contamination Prevention

This eLearning course covers both practical and useful food defense strategies and those measures and methods needed to be ready to deal with an intentional contamination event facing a company. Course length: 6 hours

Food Labeling 101: Basics of U.S. Food Labeling

In this course, students will learn about the up-to-date basic U.S. FDA labeling requirements for retail packs, food service items, shipping cases, and inner packs. Course length: 30 minutes

Food Labeling 101: Standard of Identity

Learn how to name your product so that it is compliant with FDA regulations and how to avoid misleading terms. Course length: 1 hour

Food Labeling: Food Additive & Ingredient Statement Regulatory Requirements

In this short course, we demystify the requirements and formats required for FDA and USDA regulated and teach how existing and new food additives are determined to be generally recognized as safe (GRAS) for use in food. Course length: 35 minutes

Food Labeling 101: Net Contents - FDA

In this course we'll be covering all you need to know about net content declaration including declaration format, tolerance, exemptions, and declaration for special package types.

Course length: 1 hour

Food Plant Sanitation

Learners are given an in depth look at hygienic considerations in facility and equipment design including methods of cleaning as well as the chemistry and function of cleaners and sanitizers, and common problems found in facilities. Course length: 7 hours

GMP Basics

The purpose of this course is to provide you with background information, relevant knowledge, and real-world examples to help you understand GMPs and why they are so important. Available in English and Spanish. Course length: 1 hour.

Introduction to Internal Auditing

In this introductory course, students will learn the basics of internal auditing.

Course length: 60 minutes

Introduction to Food Chemistry

This short course is intended to give students a basic understanding of food chemistry and the primary testing methods used to test food for quality and safety. Course length: 20 minutes

Introduction to Food Fraud

In this short course, we'll be covering various types of food fraud, their impacts to consumers and business, and some steps to mitigate food fraud risks. Course length: 30 minutes

Introduction to Food Microbiology

This course will cover the basics of food microbiology and the recalls/outbreaks associated with the major pathogens as well provide an overview of foodborne disease-causing microorganisms. Course Length: 6 hours

Introduction to the Food Safety Modernization Act

This short course introduces learners to the Food Safety Modernization Act and focuses on the Preventive Controls Rule. Course Length: 30 minutes

Introduction to HACCP

This short course introduces learners to the 7 principles of HACCP. Available in English and Spanish. Course length: 30 minutes

Introduction to the Safe Food for Canadians Regulations and The Food Safety Modernization Act

This course introduces both the Safe Foods for Canadians Regulations (SFCR) and the U.S. Food Safety Modernization Act (FSMA). It is a top line overview designed to act as a basic and practical guide as you navigate both regulations and as a springboard for further learning. Course length: 30 minutes

Listeria Controls in the Food Processing Facilities

This course focuses on the control of *Listeria* in the processing environment.

Course length: 45 minutes

Method Validation and Verification

This short course is intended to give you a basic understanding of validation and verification of analytical methods. Course length: 30 minutes

Micro Sampling Methods for Food Processors

This course will provide students with an introduction into statistical sampling plans and the practical side of implementation for FDA products. Course length: 2.5 hours

N.L.E.A. Labeling Rules

This short course will give students a basic understanding of shelf life and how a shelf life study is designed. Course length: 30 minutes

Nutrition Facts Labeling 101: U.S. Food Regulated Products

This course teaches participants the mandatory basic requirements of nutritional food labeling for FDA regulated products sold in the United States. Course length: 75 minutes

Practical HACCP for Food Processors

This International HACCP Alliance accredited course will introduce students to Hazard Analysis Critical Control Point (HACCP). (Accelerated version of the in person course). Available in English and Spanish. Course length: 6-7 hours

Proximate Analysis Testing - Ash Analysis

This course is intended to give students a basic understanding of ash analysis and the primary testing methods used to test food for ash content. Course length: 30 minutes

Proximate Analysis Testing - Fat Analysis

This course is intended to give students a basic understanding of fat analysis and the primary testing methods used to test the nutritional fat content of food. Course length: 30 minutes

Proximate Analysis Testing - Fiber Analysis

This short course is intended to students a basic understanding of fiber analysis and the primary testing methods used to test food for crude and dietary fiber content. Course length: 30 minutes

Proximate Analysis Testing - Moisture Analysis

This course is intended to give you a basic understanding of moisture analysis and the primary testing methods used to test food for moisture content. Course length: 30 minutes

Proximate Analysis Testing - Protein Analysis

This short course is intended to give you a basic understanding of protein analysis and the primary testing methods used to test food for protein content. Course length: 30 minutes

Proximate Analysis Testing - Salt, Sodium Analysis

This short course is intended to give you a basic understanding of salt and sodium analysis and the primary testing methods used to test food for salt content. Course length: 30 minutes

Salmonella Risks and Mitigation

This course provides an overview of *salmonella* and discusses addressing the root cause of a positive environmental sampling result, the investigation process, and corrective courses of action. Course length: 90 minutes

Sample Preparation

This short course is intended to address the most common challenges, types of samples and preparation equipment encountered in food testing. Course length: 30 minutes

Sampling Basics

This short course will examine considerations when creating a sampling plan, probability and nonprobability sampling, and best practices for sample storage and transport. Course length: 30 minutes

Sensory 101

In this introductory eLearning course, you will learn about the basics of sensory science including what can be measured, the most common sensory methods, and how to determine which method is right for your use case. Course length: 25 minutes

Shelf Life Studies

This short course will give students a basic understanding of shelf life and how a shelf life study is designed. Course length: 30 minutes

Supply Chain Food Safety & Quality Systems Management

This short course will examine why having a rigorous supply chain management system that focuses on both safety and quality is essential. Available in English and Spanish. Course length: 45 minutes

Uncertainty of Measurement

This short course is intended to give students a basic understanding of measurement uncertainty in laboratory testing. Course length: 30 minutes

U-Train Food Safety.

A new way to train your Front Line Workers

U-Train Food Safety is a subscription-based, comprehensive library of over 25 food safety training videos (in English and Spanish) covering everything from basic food safety principles to allergen awareness, cross-contamination basics, and cleaning and sanitation practices.

Topics Covered

- What is Food Safety
- Food Safety Hazards and Basic Controls
- Foodborne Illness
- Personal Health and Hygiene
- Personal Practices in the Workplace
- Microorganisms and Biofilms
- Handwashing and Glove Usage
- Cross-contamination in the Processing Facility
- Food-contact and Non-food contact surfaces
- Maintenance Best Practices
- Cleaning and Sanitation
- Food Defense
- Allergen Awareness
- Recordkeeping and Corrective Actions
- Proper Storage Practices

[Learn More](#)

Streaming Videos

Amazing World of Microorganisms

This video describes the four main types: bacteria, fungi (yeast and mold), viruses, and parasites. Video length: 12 minutes.

Avoiding Microbial Cross-Contamination

This video discusses sources of bacteria in food facilities such as poultry, meat, agricultural products, and people. Video length: 20 minutes.

Controlling Food Allergens in the Plant

This video reviews the eight main allergens, their symptoms are discussed as well how to understand and properly implement your company's allergen program and to avoid cross contact. Video length: 17 minutes.

Controlling *Listeria*: A Team Approach

This video discusses reduction of *Listeria* within food production facilities, proper cleaning and disinfection of food contact tools and equipment, and proper hygiene with frock and glove replacement. Video length: 13 minutes.

Controlling *Salmonella*: Strategies that Work

This video shows how to reduce *Salmonella* by reducing water in food processing facilities, proper cleaning and drying of equipment, and dry cleaning techniques. Video length: 13 minutes.

Employee Hygiene Practices

This video discusses proper employee hygiene practices, Good Manufacturing Practices (GMPs), and prevention of product contamination. Video length: 20 minutes.

GMP Basics: Process Control Practices

Temperature monitoring, proper sanitation, preventative maintenance and repair, quality control, and production workers are all addressed in this video to highlight best process control practices. Video length: 17 minutes.

Guidelines for Maintenance Personnel

This video addresses GMP Basics from a maintenance worker's viewpoint, and also includes proper hygiene, frock, and hair net usage. Video length: 20 minutes.

Introduction to HACCP

This short video introduces learners to the 7 principles of HACCP. Good for group training. Video length: 20 minutes.

Listeria Controls in Food Processing Facilities

This 5-part streaming video will focus on the control of *Listeria* in the processing environment. Video length: 45 minutes.

Refrigerated Foods Association - Operation Food Safety: Everyone's Mission

Developed by the Refrigerated Foods Association (RFA), this valuable training program will allow you to introduce your experienced employees to advanced food safety principles and to test their knowledge after training. Video length: 26 minutes.

Refrigerated Foods Association Food Safety Training for Experienced Employees

Developed by the Refrigerated Foods Association (RFA), The 20-minute program is divided into seven short sessions on HACCP, personal hygiene, microorganisms, cleaning/maintenance, allergen control, and food defense. Video length: 90 minutes.

Safety in the Food Micro Lab

This brief video provides an introductory look at possible microbiological, chemical, and physical hazards in the laboratory environment and the safety measures that can prevent accidents from occurring. Video length: 15 minutes.

Smart Sanitation

The eight steps for proper cleaning and sanitation are taught in this video: Proper cleaning and sanitation are necessary for consumer health, product shelf life and brand confidence. Video length: 20 minutes.

Mérieux NutriSciences

Custom Training Courses

Training Built For Your Unique Facility

Whether you're working on a project to improve your business operations, fixing issues with a corrective action or undergoing HACCP training for food safety compliance, our team is here to support you at every step. With our experience and personalized approach, we will closely work with you to understand your training goals and create a training program that meets your specific requirements.



[Learn More](#)

On-site, customized courses

When clients have several staff members to be trained, it becomes feasible to train them at their workplace. This type of training is effective, targeted, and can be used to promote teamwork and motivation. It also allows you to choose the most suitable time and date for staff training.

Our experts can create custom courses with your processes and facilities, incorporate your own quality documents, specifications, or work instructions as a case study in your course, allowing us to create a new program based on your specific objectives. We can even work with you to create a new program based on your specific objectives.

Here are just a few examples of custom training courses offered by our network of experts around the world:

- Quality management
- Internal audits
- GMP in food processing plants
- GMP train the trainer
- Food defense
- Principles of food microbiology
- Cleaning and Sanitation programs
- Environmental monitoring
- Allergen risk management
- HACCP training
- FSMA Overview

**See all of our available eLearning
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