

**CHARTERED**   
INSTITUTE OF PROFESSIONAL CERTIFICATIONS

# CANADA FOOD LAW AND REGULATIONS ON FOOD SAFETY, COMPOSITION AND HEALTH CLAIMS

**Fully Accredited  
By:**

Chartered Institute of  
Professional Certifications

CPD  
Certification Service

# PROGRAM OVERVIEW



Canada has some of the most stringent food regulations globally. **For instance, the allowable defect levels in Canadian foods rank among the lowest worldwide, making it highly demanding to achieve consistent conformity to product specifications.** For example, Canada permits only 4 insect fragments per 100 grams of tomato sauce, while the US allows 30. This stringent standard underscores the rigorous nature of Canadian food regulations.

This certified training program is designed to provide you with an in-depth knowledge on Canadian food safety laws, composition requirements, labeling standards, and health claims enforced by the Canadian Food Inspection Agency, Health Canada, and provincial health authorities. You will explore crucial legislative aspects such as **Food for Canadians Act and Regulations, Food and Drugs Act, Food Labelling regulations, Standards for Food Additives and Allergens and so on.** By acquiring proficiency in interpreting these regulations, you will have a good understanding on how to regulate food safety, comprehend the complexities of food labeling, and manage food quality that complies with regulatory standards.

Through this program, you will learn how to **address intricate issues such as food recalls, compliance challenges, standards for food additives and allergens, and the complexities of health claims and nutritional labeling.** Using practical best practices and case studies, you will be fully equipped to **handle the legal and regulatory aspects of food safety, develop and implement effective food safety protocols, and navigate the intricacies of food labeling and quality assurance.** This program will also prepare you to respond to emerging global trends and legislative changes, ensuring your organization remains compliant and competitive in the evolving landscape of food regulation.

Upon successfully completing the program, you will attain the **Certification in Canadian Food Safety Regulations**, enhancing your professional credentials and amplifying your expertise in the vital area of food safety compliance. This industry-recognized certification offers lifelong validity and distinguishes you as an expert in ensuring highest quality and safety standards in food service management.

## ACCREDITATIONS



4.8



4.6



# KEY SKILLS YOU WILL GAIN

## From This Program



**CANADIAN FOOD LAW  
FOOD SAFETY REGULATIONS  
FOOD LABELLING LAWS  
FOOD SAFETY HAZARDS**

**FOOD ALLERGENS  
CRITICAL CONTROL POINTS (CCPS)  
REGULATORY COMPLIANCE  
FOOD LABELLING**

**QUALITY ASSURANCE  
FOOD COMPOSITION STANDARDS  
ADDITIVE HANDLING  
ALLERGEN MANAGEMENT**

**FOOD SAFETY AUDITING  
FOOD FRAUD & PRODUCT CLAIMS  
RISK ASSESSMENT  
FOOD RECALL MANAGEMENT  
FOOD INSPECTION**

**HACCP (HAZARD ANALYSIS CRITICAL CONTROL POINTS)  
COUNTRY OF ORIGIN LABELLING (COOL)**

# YOUR FACULTY DIRECTOR



## Dr. Donald E. Buckingham

### Hall of Fame Inductee & Leading Expert in Food Law

Dr. Donald E. Buckingham is a distinguished authority in food law with over 35 years of expertise as a lawyer, administrative tribunal chair, law school professor, and policy researcher. **As a pioneer in Canadian food law**, he has significantly influenced the legal landscape through his extensive teaching, research, and consultation work. He has authored key volumes in Halsbury's Laws of Canada and has served as a consultant on complex legal and policy issues for government bodies, industry groups, and international organizations.

Dr. Buckingham is a prominent voice at international forums, delving into the nuances of food labeling laws and advocating for sustainable food practices. His presentations and papers, which cover topics from the **implications of international food regulations to the role of biotechnology in agriculture**, reflect his deep understanding of the sector. Inducted into the **Canadian Agricultural Hall of Fame in 2021**, Dr. Buckingham's lifelong dedication to the agricultural and food community is evident.

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# PROGRAM AGENDA

## **MODULE 1 - OVERVIEW OF CANADIAN FOOD LAW AND POLICY LANDSCAPE**

- Constitutional Competences – Federal and Provincial
- Departments with Regulatory Authority
- Input from Non-Governmental Actors

## **MODULE 2 - LEGISLATIVE FRAMEWORK FOR FOOD LAW IN CANADA**

- Food and Drugs Act and Regulations
- Safe Food for Canadians Act and Regulations
- Other Pertinent Federal and Provincial

## **MODULE 3 - REGULATING FOOD SAFETY**

- Criminal Law – Protection from Unsafe Food and Food Fraud
- Food and Drugs Act and Safe Food for Canadian Act – Protecting Health and Safety of Public
- General Aspects of Food Composition, Novel Foods and Additives

## **MODULE 4 - REGULATING FOOD LABELLING**

- Requirements of the Food and Drugs Regulations – 8 Mandatory Elements
- Restricted Claims
- Voluntary Claims

## **MODULE 5 - REGULATING FOOD QUALITY**

- Non-Mandatory Claims and Truthfulness
- Limits on Marketing Claims
- Trademarks and Geographical Indications

## **MODULE 6 - DIGGING DEEPER INTO FOOD RECALLS AND COMPLIANCE ISSUES**

- Food Recall Regulations – Voluntary vs. Mandatory Recalls
- Regulations Favouring Compliance Over Emergency Recalls
- The Challenge of Food Safety with Imports and Exports

## **MODULE 7 - NAVIGATING STANDARDS FOR FOOD ADDITIVES AND ALLERGENS**

- Food and Drug Regulations Provisions Pertaining to Food Additives
- Food and Drug Regulations Provisions Pertaining to Labelling Allergens
- Other Provisions Regarding Product Composition Requirements



# PROGRAM AGENDA

## **MODULE 8 - UNPACKING INTRICACIES OF HEALTH CLAIMS, NUTRITIONAL LABELLING, AND BILINGUAL LABELLING**

- Food and Drug Regulations Provisions Pertaining to Health Claims
- Food and Drug Regulations Provisions Pertaining to Nutritional Labelling
- Food and Drug Regulations Provisions Pertaining to Bilingual Labelling

## **MODULE 9 - DEVELOPING FOOD SAFETY PROTOCOLS, STANDARDS AND PREVENTIVE CONTROL PLANS**

- Examining What Food Safety Protocols Look Like
- Using a Template to Develop a Preventive Control Plan
- Developing Communications Plans for Food Safety

## **MODULE 10 - FUTURE OF FOOD REGULATIONS AND GLOBAL TRENDS**

- Global Trends in Food – New Foods, New Formulations
- Key Challenges in Food Safety – New Pathogen Sources, Import Standards and Inspection
- Legislation Pending – The Outer Limits of Labelling As Consumer Information Displays

# YOUR CHARTER DESIGNATION



Chartered Institute of Professional Certification's programs are unique as they provide you with professional charter designation and mark that can be used across your lifetime once you have completed our programs.

Upon successfully attending this program, you will be awarded with the **Certification in Canadian Food Safety Regulations** that can be used in your resume, CV and other professional credentials. This certification is industry-recognized with lifelong validity.

Globally demanded and recognized, this certification will amplify your professional qualifications and demonstrate your expertise in navigating the intricacies involved in Canada's food law and safety regulations. Developed by **Chartered Institute of Professional Certifications**, the content of this program has been independently accredited by **CPD Certification Service** as adhering to the highest standards of continuing professional principles.



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49,525

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390

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# CONTACT US TODAY

We Thank You for Your Ongoing Support  
of Our Programs

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