

CHARTERED 
INSTITUTE OF PROFESSIONAL CERTIFICATIONS



EU FOOD LAW AND REGULATIONS ON FOOD SAFETY, COMPOSITION, LABELLING AND HEALTH CLAIMS

**Fully Accredited
By:**

Chartered Institute of
Professional Certifications

CPD
Certification Service

PROGRAM OVERVIEW



The EU's regulations on food safety are some of the strictest in the world, **with an intricate web of laws and directives implemented at both the EU and member state levels.** Navigating this multifaceted regulatory landscape can be challenging for food leaders, as they must comply not only with EU-wide standards but also with country-specific regulations that can vary significantly across the union.

This certified program is designed to help food leaders improve their **compliance planning, regulatory submission processes, and effective management of food safety audits and inspections.** You will gain a wide range of technical knowledge around EU's food safety regulations, including an in-depth analysis of **food safety standards, composition requirements, labelling obligations, health claim restrictions, traceability requirements and the implications of non-compliance.** You will also gain intricate knowledge on critical food legislations, including Regulation (EC) No 178/2002: General Food Law, HACCP (Hazard Analysis and Critical Control Points) and Regulation (EC) No 852/2004: Food hygiene rules.

Throughout the program, participants will delve deep into the **technical details of food safety regulations, mastering microbiological criteria, contaminant thresholds, pesticide residues, and food contact materials.** The course also covers crucial aspects of **food composition compliance,** helping participants establish a solid framework to ensure their products meet all relevant laws. Additionally, it addresses **legal intricacies related to food labelling, such as allergen declarations, nutritional data, language stipulations, and the stringent regulations on health claims** on food products. Key legal issues surrounding the enforcement of food regulations, risk assessment methodologies, and the handling of cross-border food supply challenges in the EU market will also be thoroughly examined.

Upon successful completion, participants will receive the **Certification in EU Food Law and Regulations Compliance,** signifying their advanced skills and deep knowledge of navigating the EU's complex food regulations. This industry-recognized certification will not only boost your professional credentials but also demonstrate your commitment to excellence within the EU's food sector.

ACCREDITATIONS



4.8



4.6



KEY SKILLS YOU WILL GAIN

From This Program



**EU REGULATORY FRAMEWORK
2020 FARM TO FORK STRATEGY
EUROPEAN FOOD AND SAFETY AUTHORITY
REGULATION (EU) NO 1169/2011**

**REGULATION (EC) NO 852/2004
REGULATION (EC) NO 1333/2008
RISK ASSESSMENT AND MANAGEMENT
FOOD SAFETY MANAGEMENT SYSTEMS**

**RISK MANAGEMENT TECHNIQUES
LABELLING REQUIREMENTS
UNDERSTANDING FOOD SAFETY PROTOCOLS
HEALTH CLAIMS VALIDATION**

**INGREDIENT COMPLIANCE
CHECKING EU MARKET ENTRY STRATEGY
QUALITY MANAGEMENT SYSTEMS
LEGAL FRAMEWORK NAVIGATION
CONSUMER PROTECTION KNOWLEDGE**

**ALLERGEN MANAGEMENT
PROCEDURES PRODUCT RECALLS**

YOUR FACULTY DIRECTOR



Delia Baban

Approved Food Safety Training Partner and Lead Auditor for BRCGS

Delia Baban brings an impressive 20 years of experience of food safety leadership in the food industry. As the current **Technical Director at Sasco Sauces**, she leads **product development, quality assurance, and regulatory compliance initiatives**. Her expertise extends to process optimization, team leadership, and championing sustainability practices in manufacturing.

Throughout her career, Delia has held key positions such as Technical Manager, Food Safety Consultant, and Food Safety and Quality Projects Manager at renowned food companies. Her responsibilities have included managing **QMS, HACCP plans, risk assessments, and ensuring compliance with global food safety standards**. With a strong background in chemistry and quality control, Delia holds title of **BRCGS (Brand Reputation through Compliance Global Standards) Professional** alongside being an **Approved Food Safety Training Partner and Lead Auditor** for BRCGS.

OUR PARTICIPANTS

Over 70% of FORTUNE 500 Companies Have Attended Our Accredited Programs Before



Goldman Sachs



SAMSUNG



ExxonMobil



BURBERRY



citi



IKEA



VOLVO



HYUNDAI



Pfizer

Life is our life's work



Nestlé



PROGRAM AGENDA

MODULE 1 - INTRODUCTION TO EU FOOD LAW AND REGULATIONS

- Lesson 1 - Overview of the EU Legislative Framework Governing Food Safety, Composition, Labeling, and Health Claims
- Lesson 2 - Understanding the Roles of Key Regulatory Bodies Such As the European Commission, European Food Safety Authority (EFSA), and European Parliament
- Lesson 3 - Exploring the Foundational Principles and Objectives of EU Food Law, Including Consumer Protection, Public Health, and Fair Trade Practices

MODULE 2 - FOOD SAFETY STANDARDS

- Lesson 1 - Detailed Examination of EU Regulations Ensuring Food Safety Throughout the Supply Chain
- Lesson 2 - Introduction to Hazard Analysis and Critical Control Points (HACCP) Principles and Their Application in Food Safety Management
- Lesson 3 - Case Studies Highlighting the Importance of Adherence to Food Safety Standards in Preventing Foodborne Illnesses and Maintaining Consumer Trust

- Lesson 4 - EU Food Safety Standards are Comprehensive Regulations Designed to Prevent Foodborne Illnesses and Ensure Consumer Safety
- Lesson 5 - Implementation of HACCP Principles is Crucial for Identifying and Controlling Hazards in Food Production
- Lesson 6 - Real-World Case Studies Demonstrate the Consequences of Non-Compliance with Food Safety Standards and the Importance of Robust Safety Protocols

MODULE 3 - FOOD LABELING REQUIREMENTS

- Lesson 1 - Comprehensive Overview of Mandatory Labeling Elements Required by EU Regulations
- Lesson 2 - Detailed Discussion on Nutrition Labeling, Including Format, Presentation, and Mandatory Nutrient Information
- Lesson 3 - Case Study Analysis of Successful Labeling Strategies and Potential Pitfalls in Compliance, Using Examples Such as McDonald's Labeling Practices



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MODULE 4 - HEALTH CLAIMS AND NUTRIENT PROFILES

- Lesson 1 - Understanding Regulation (EC) No 1924/2006 on Nutrition and Health Claims and its Impact on Food Labeling
- Lesson 2 - Criteria for the Authorization of Health Claims and the Use of Nutrient Profiles to Ensure the Accuracy and Reliability of Claims
- Lesson 3 - Case Studies Examining How Companies Like Danone Navigate Health Claim Regulations in Marketing Their Products

MODULE 5 - COMPOSITION REGULATIONS

- Lesson 1 - Exploration of EU Regulations Governing Food Additives, Flavorings, Enzymes, and Maximum Residue Limits for Pesticides
- Lesson 2 - Discussion on the Role of Additives in Food Preservation, Flavor Enhancement, and Color Stabilization
- Lesson 3 - Case Study Analysis Focusing in Compliance Challenges and Strategies

MODULE 6 - NOVEL FOODS AND GMOS

- Lesson 1 - Defining Novel Foods and Understanding the Regulatory Requirements for Their Approval and Market Authorization Within the EU
- Lesson 2 - Overview of the EU Authorization Process for Genetically Modified Organisms (GMOs), Including Risk Assessment and Public Consultation
- Lesson 3 - Case Study Examination of Controversial GMO Approvals in the EU, Such as Monsanto's Genetically Modified Crop Varieties

MODULE 7 - RISK ASSESSMENT AND MANAGEMENT

- Lesson 1 - Principles of Risk Assessment in the Context of Food Safety and Regulatory Compliance
- Lesson 2 - Methods for Evaluating and Prioritizing Food Safety Risks Throughout the Supply Chain
- Lesson 3 - Case Study Analysis Focusing on Effective Risk Management Strategies in the Seafood Industry to Mitigate Contamination Risks



PROGRAM AGENDA

MODULE 8 - NON-COMPLIANCE AND ENFORCEMENT

- Lesson 1 - Consequences of Non-Compliance with EU Food Regulations, Including Legal Penalties, Product Recalls, and Damage to Brand Reputation
- Lesson 2 - Understanding EU Inspection Procedures and Enforcement Mechanisms
- Lesson 3 - Case Study Examination of High-Profile Non-Compliance Incidents and Their Impact on Companies, Such as Tesco's Product Recall Due to Labeling Errors

MODULE 9 - REGULATORY UPDATES AND FUTURE TRENDS

- Lesson 1 - Review of Recent Developments in EU Food Law, Including Amendments to Existing Regulations and New Legislative Initiatives
- Lesson 2 - Exploration of Emerging Trends in Food Regulation, Such as Sustainability, Transparency, and Digitalization
- Lesson 3 - Case Study Analysis Focusing on the Regulatory Implications of Amazon's Entry into the EU Food Market and its Potential Impact on Existing Players

MODULE 10 - IMPLEMENTING COMPLIANCE MEASURES

- Lesson 1 - Practical Strategies for Developing and Implementing a Compliance Strategy Tailored to the Specific Needs of Participants' Organizations
- Lesson 2 - Guidance on Establishing Internal Controls, Conducting Audits, and Monitoring Compliance with EU Food Regulations
- Lesson 3 - Development of an Action Plan Outlining Key Takeaways from the Training and Steps for Ensuring Ongoing Compliance

MODULE 11 - COURSE SUMMARY AND ASSESSMENT

- Lesson 1 - Recap of Key Concepts, Regulations, and Case Studies Covered Throughout the Training Program
- Lesson 2 - Reflection on the Importance of Understanding EU Food Law and Regulations for Ensuring Compliance and Maintaining Consumer Trust
- Lesson 3 - Evaluation of Participants' Understanding and Retention of Course Materials Through a Knowledge Assessment Quiz or Exam

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 on EU Food Law and Regulations Compliance**, 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 EU's food safety management and labelling laws. 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.

ABOUT US

49,525

Business Leaders Have
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390

Certified and Fully
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87%

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CONTACT US TODAY

We Thank You for Your Ongoing Support
of Our Programs

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