

CHARTERED 
INSTITUTE OF PROFESSIONAL CERTIFICATIONS

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



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By:**

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PROGRAM OVERVIEW

The EU and UK enforce two of the world's most demanding food regulatory regimes—and the stakes for non-compliance keep rising. **Each year, more than 4,000 food safety incidents are reported through the EU's Rapid Alert System for Food and Feed (RASFF)**, while constantly evolving rules continue to redraw compliance obligations. A single misstep can trigger costly product recalls, enforcement action, blocked market access, and lasting reputational damage.

This certified program is built to equip you with a comprehensive and practical command of EU and UK food law and regulatory compliance. You will build authoritative knowledge of the legal framework governing food manufacturing, product development, distribution, marketing, and international trade. The program delivers in-depth coverage of pivotal legislation, including the **General Food Law, Food Information to Consumers Regulation, Nutrition and Health Claims Regulation, Official Controls Regulation, and the EU Hygiene Package.**

Throughout the program, you will develop the expertise to interpret complex regulatory requirements and apply them decisively within business operations. You will strengthen your command of **HACCP-based food safety management systems, food hygiene controls, and compliance monitoring frameworks.** You will also gain practical guidance on **food composition standards and novel food approvals**, ensuring your products meet regulatory requirements before entering the market. Beyond this, you will learn how to assess food labels, evaluate nutrition and health claims, and ensure every marketing activity stays fully legally compliant.

ACCREDITATIONS



4.8



4.6





PROGRAM OVERVIEW

The program further unpacks **inspections, traceability systems, and food recall procedures**. You will learn how to prepare for regulatory scrutiny, respond decisively to food safety incidents, and manage product recalls with command and confidence. You will also build a practical expertise of **import and export compliance** requirements, enabling smoother market access and more effective cross-border trade management. Through real-world case studies and regulatory scenarios, you will develop proven strategies to identify compliance gaps, manage regulatory risk, and make informed decisions in a rapidly evolving regulatory environment.

Upon successful completion of the program, you will earn the **Certification in EU and UK Food Safety Law and Regulations**, an industry-recognized credential that validates your expertise in navigating complex food regulations and powering compliant, commercially successful food business operations.

ACCREDITATIONS



4.8



4.6



KEY SKILLS YOU WILL GAIN

From This Program



**EU FOOD LAW INTERPRETATION
UK FOOD LAW COMPLIANCE
GENERAL FOOD LAW APPLICATION (REGULATION
178/2002)**

**FOOD SAFETY GOVERNANCE
HACCP IMPLEMENTATION AND VERIFICATION
FOOD HYGIENE COMPLIANCE MANAGEMENT
FOOD BUSINESS OPERATOR (FBO)
RESPONSIBILITIES**

**FOOD SAFETY MANAGEMENT SYSTEMS (FSMS)
DEVELOPMENT
OFFICIAL CONTROLS AND INSPECTION
READINESS**

**EFSA REGULATORY UNDERSTANDING
FOOD COMPOSITION STANDARDS COMPLIANCE
FOODS FOR SPECIFIC GROUPS (FSG) COMPLIANCE
NOVEL FOOD AUTHORIZATION MANAGEMENT**

**FOOD ADDITIVES REGULATORY COMPLIANCE
FOOD FLAVORINGS COMPLIANCE MANAGEMENT**

YOUR FACULTY DIRECTOR



Fintan Moran

Leading Food Law Expert and Educator

Fintan Moran is a Barrister-at-Law and one of **Ireland's leading experts in food law, food safety management, and regulatory compliance**, drawing on more than 30 years of experience advising food businesses, regulators, and academic institutions. He lectures in Food and Bioscience Law at Technological University Dublin and serves as a member of its Academic Council. In 2001, **he established the MSc in Food Safety Management—one of the first postgraduate programs in Europe built around EU food law and food safety regulation**—and has directed the program ever since, educating professionals from more than 24 countries.

Widely recognized for his command of EU and UK food regulatory frameworks, Fintan **works closely with the Food Safety Authority of Ireland and industry stakeholders on food compliance and governance matters**. His international achievements include designing food safety education programs for the Bangladesh Food Safety Authority under UN FAO funding and for Hue University in Vietnam under Irish Aid. His expertise spans food law, HACCP, food safety systems, sustainability, regulatory compliance, and food governance across global food supply chains.

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PROGRAM AGENDA

MODULE 1 - EU & UK FOOD LAW FRAMEWORKS

- The Evolution of Food Law in the UK and the EU
- An Outline of the Organization of the EU and its Legal Processes
- EU Legislation and the Single Market
- The Similarity of the EU and UK Food Law
- Use of Eurlex to Access EU Legislation

MODULE 2 - GENERAL FOOD SAFETY REQUIREMENTS & LIABILITY

- Criminal and Civil Sanctions and Liability
- EU Regulation 178/2002, the General Food Law

MODULE 3 - HACCP & FOOD SAFETY MANAGEMENT SYSTEMS

- EU Regulation 852/2004 - Hygiene of Foodstuffs
- EU Regulation 853/2004 - Hygiene of Foodstuffs of Animal Origin

MODULE 4 - OFFICIAL CONTROLS, INSPECTIONS & ENFORCEMENT

- EU Regulation 2017/625
- EU Health & Food Audits and Analysis Agency

- National Food Safety Agencies & Their Organization

MODULE 5 - EUROPEAN FOOD SAFETY AUTHORITY

- Role as the EU Risk Assessment Agency
- Organization of the Risk Assessment Process

MODULE 6 - FOOD COMPOSITION & STANDARDS

- Regulation 609/2013 Foods for Specific Groups (FSG)
- Commodity Regulations Such as Chocolate
- Directive EU 2024/1438 the Revised "Breakfast Directives"

MODULE 7 - NOVEL FOODS & INGREDIENT APPROVALS

- Regulation 2015/2283
- The Process in the EU and UK for the Approval of Novel Foods

MODULE 8 - FOOD ADDITIVES, FLAVORINGS & CONTAMINANTS

- EU Regulation 1333/2008 - Additives
- EU Regulation 1334/2008 - Flavorings
- Council Regulation 315/93 Framework Regulation on Contaminants in Food

PROGRAM AGENDA

- Food Contact Materials Regulations

MODULE 9 - FOOD LABELLING REQUIREMENTS & COMPLIANCE

- EU Regulation 1169/2011 Food Information for Consumers
- The Drivers of Food Labelling Regulations

MODULE 10 - NUTRITION & HEALTH CLAIMS

- Regulation 1924/2006
- Procedure for Making Health Claims

MODULE 11 - ADVERTISING, MARKETING & CONSUMER PROTECTION

- Application of the Health Claims Regulation
- Proposed Green Claims Directive

MODULE 12 - IMPORT, EXPORT & CROSS- BORDER COMPLIANCE

- Application of the Official Controls Regulations
- Documentation and Procedures for Import and Export

MODULE 13 - FOOD RECALLS & CRISIS MANAGEMENT

- Application of the General Food Law - Traceability

- Food Emergency Procedures
- The EU Rapid Alert System

YOUR CHARTER DESIGNATION



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

Upon successfully completing this program, you will earn the **Certification in EU and UK Food Safety Law and Regulations**, an industry-recognized credential with lifelong validity. This prestigious certification validates your expertise in interpreting and applying EU and UK food regulations, strengthening food safety and compliance systems, and managing regulatory obligations across the food supply chain. It further elevates your professional credibility and demonstrates your competence in food labeling compliance, health claims assessment, and inspection readiness.

This program is developed by the **Chartered Institute of Professional Certifications** and the content of this program has been certified by the **CPD Certification Service** as conforming to Continuing Professional Development principles.

ABOUT US

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CONTACT US TODAY

We Thank You for Your Ongoing Support
of Our Programs

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