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**ANZ FOOD SAFETY
COMPLIANCE:
MICROBIOLOGY
CONTROL,
CONTAMINATION
MANAGEMENT
AND SAFETY
STANDARDS**

**Fully Accredited
By:**

Chartered Institute of
Professional Certifications

CPD
Certification Service



PROGRAM OVERVIEW

Foodborne illnesses impact nearly 4.1 million Australians and New Zealanders annually, a problem exacerbated by the significant expansion of the global food supply chain over the past decade. **On average, a food item travels 1,500 miles before reaching the consumer, passing through multiple handlers and increasing the risk of contamination at each step.** This complex journey not only increases the chances of food contamination but also creates challenges in tracing and controlling outbreaks.

This certified program is designed to empower you with the skills necessary to optimize **compliance planning, streamline regulatory submission processes, and manage food safety audits and inspections** with precision. You will gain comprehensive technical knowledge of ANZ's food safety regulations, featuring in-depth analysis of safety standards and approaches, **contamination sources and control measures, foodborne pathogens and illnesses, food safety management systems (FSMS), traceability requirements, and risk assessment and communication.** You will also get to delve into essential food legislation, including the **Australia New Zealand Food Standards Code (FSANZ), HACCP (Hazard Analysis and Critical Control Points), Pre-requisite Programs (PRPs)**, ensuring a well-rounded understanding of the regulatory landscape.

ACCREDITATIONS



4.8



4.6





PROGRAM OVERVIEW

Throughout the program, participants will delve into the technical details of food safety regulations, **mastering supply-chain risk management and traceability, molecular microbiological criteria (PCR, PFGE, WGS), contaminant thresholds, pesticide residue limits and food contact material standards.** The course also covers crucial aspects of food composition compliance, helping participants establish a robust framework to ensure their products meet all relevant laws. Additionally, it addresses legal intricacies related to food labelling, such as **allergen declarations, nutritional information, language requirements, and stringent regulations on health claims.**

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

ACCREDITATIONS



4.8




4.6



KEY SKILLS YOU WILL GAIN

From This Program



**MICROBIAL GROWTH CONTROL
CONTAMINATION MINIMIZATION
FOODBORNE DISEASE AWARENESS
MICROBIOLOGICAL TECHNIQUES**

**MICROBIAL HAZARDS IDENTIFICATION
MICROBIAL PHYSIOLOGY
MICROBIAL TESTING
MICROBIAL ANALYSIS**

**MICROBIOLOGICAL STANDARDS
FOOD STANDARDS CODE
HACCP APPLICATION
FOOD SAFETY MANAGEMENT SYSTEM (FSMS)**

**ISO 9001 & ISO 22000 FSMS
IMPLEMENTATION RISK ASSESSMENT AND
MANAGEMENT
FOOD SAFETY INTEGRITY
ANZ FOOD SAFETY REGULATIONS**

**FOOD SAFETY PROGRAMS (FSP)
CONTAMINATION SOURCES AND IDENTIFICATION**

YOUR FACULTY DIRECTOR



Dr. Philip Button

Renowned Food Microbiologist and Food Scientist

Dr. Philip Button is a highly-respected food microbiologist and food scientist, **recognized as a member of both the Australian Society for Microbiology and the Australian Institute of Food Science and Technology.** With expertise in food preservation and shelf-life extension, Dr. Button has dedicated his career to advancing food safety and microbiology. His research focuses on the stress responses of foodborne disease bacteria, spoilage of long-life food products, non-thermal food processing techniques, and food safety education.

Dr. Button's extensive academic career includes approximately **15 years of undergraduate teaching in Food Microbiology at institutions such as Monash University, Swinburne University of Technology, RMIT University, and the University of Melbourne.** He has also published in renowned journals like Food Chemistry and the Journal of Food Quality and has presented his research at numerous conferences. Additionally, Dr. Button has **contributed as a writer to FoodLegal Bulletin, Australia's leading food law trade publication.** His comprehensive knowledge and influence in food microbiology, contamination control, and safety make him a distinguished figure in the field.

YOUR FACULTY DIRECTOR



Lasanthi Jayananda

Distinguished Food Safety Consultant and Certified Food Science Trainer/Assessor

Lasanthi Jayananda is a highly-regarded **food safety consultant and certified trainer and assessor for the Goulburn Ovens Institute of TAFE (GOTAFE)**, with over 15 years of experience in academia and industry. She possesses more than a decade of industry expertise in quality and food safety within dairy and confectionery manufacturing. As an in-house industry trainer, Lasanthi has delivered extensive training on **Good Manufacturing Practices (GMP), HACCP, Foreign Matter Control, and Allergen Management**. She has also assisted global clients such as Nestle, Mondelez International, and Lactalis in **obtaining business licenses, including DFSV licenses and council registrations for food businesses, as well as reviewing, implementing, and monitoring HACCP plans in their facilities**.

Lasanthi has significant experience conducting **internal and external audits for Food Safety Management Systems, including GFSI standards, ISO standards, FSSC 22000 standards, and GMP**. She specializes in evaluating the quality and safety of products and processes in food manufacturing, packaging, and export. Her extensive background and expertise make her a valuable asset in the field of food microbiology, contamination mitigation, and safety within the Australian and New Zealand regulatory frameworks.

OUR PARTICIPANTS

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Life is our life's work



Nestlé



PROGRAM AGENDA

MODULE 1: MICROBIAL GROWTH AND SURVIVAL

- Lesson 1 - Microbial Growth Curve Introduction (state of cells in each stage, importance of each stage in terms of cellular physiology)
- Lesson 2 - Growth Rate Variation between Species
- Lesson 3 - Factors Influencing Microbial Growth (pH, temperature, water activity, nutrients, atmospheric conditions etc.).
- Lesson 4 - Physiological Responses to Unfavorable Conditions – Case Studies (iron limitation, hydrolytic enzymes)
- Lesson 5 - Stress Responses (sub-lethal stress of temperature, pH, NaCl; global stress responses, cross-protection)
- Lesson 6 - Importance of Spores for Survival
- Lesson 7 - Viable but not Culturable State

MODULE 2 - FOOD CONTAMINATION AND SOURCES

- Lesson 1 - Natural Sources of Microorganisms
- Lesson 2 - Prevalence of Microorganisms
- Lesson 3 - Practices that Lead to Contamination (farm, manufacturing etc.)

- Lesson 4 - How to Minimize Contamination – GAP, GMP
- Lesson 5 - Growth in Food (conditions, foods, outcomes)
- Lesson 6 - Biofilms

MODULE 3 - FOODBORNE PATHOGENS AND ILLNESSES

- Lesson 1 - Principles of Transmission (faecal-oral route)
- Lesson 2 - Infectious Dose
- Lesson 3 - Virulence and Pathogenesis
- Lesson 4 - Most Common Bacteria (Campylobacter and Salmonella)
- Lesson 5 - High Mortality Rate (Listeria)
- Lesson 6 - Friend or Foe (E. coli)
- Lesson 7 - Viruses, Fungi and Parasites (Toxoplasma gondii)

MODULE 4 - MICROBIAL TESTING AND ANALYSIS METHODS

- Lesson 1 - Traditional Diagnostic Microbiology (culture media, Petri films, biochemical tests, miniature test kits)
- Lesson 2 - Molecular Microbiology (PCR, PFGE, WGS)
- Lesson 3 - MALDI-TOF MS
- Lesson 4 - Principles of Outbreak Investigations



PROGRAM AGENDA

MODULE 5 - FOOD SAFETY REGULATIONS AND STANDARDS IN AUSTRALIA AND NEW ZEALAND

- Lesson 1 - Statutory Regulations (Australia/ New Zealand) and The Role of Food Safety Regulations in Public Health
- Lesson 2 - Food Standards Code - Introduction to FSANZ and Overview of FSANZ Chapters – Navigate Through FSANZ Web Site Online (activity for the participants)
- Lesson 3 - Food Standard Code: Pathogen Limits (Standard 1.6.1 Microbiological limits for food and Schedule 27) and Compendium of Microbiological Criteria of Food
- Classroom Exercise - Practical Session: e.g., How to Find the Microbiology Limits of Different Food Categories (dairy products, meat, eggs etc.)

MODULE 6 - FOOD SAFETY PROGRAMS (FSP)

- Lesson 1 - Introduction to FSP, HACCP Preliminary Steps, Principles and its Importance (12 steps of HACCP) and Prerequisite Programs (PRPs)
- Classroom Activity – Navigate Through Codex HACCP Decision Tree to Determine CCPs of a Process

MODULE 7 - FOOD SAFETY MANAGEMENT SYSTEMS PRINCIPLES AND PRACTICES

- Lesson 1 - What is a Food Safety Management System (FSMS)? How Does it Differ From a Quality Management System (QMS)? E.g., ISO 9001 & ISO 22000 and How to Implement and Maintain a FSMS?
- Case Study Discussion (Western Australia Outbreak in 2020)

MODULE 8 - FOOD SAFETY INTEGRITY IN THE SUPPLY CHAIN RISK MANAGEMENT AND TRACEABILITY

- Lesson 1 - Supply Chain Risk Management – Current Strategies to Identify, Evaluate, Monitor Unpredictable Risks to Modern Food Supply Chains
- Lesson 2 - Role of Traceability in Supply Chain Risk Management

MODULE 9 - RISK ASSESSMENT AND COMMUNICATION IN THE CONTEXT OF FOOD SAFETY MANAGEMENT

- Lesson 1 - Risk Identification, Risk Analysis, Risk Evaluation and Risk Communication

A close-up photograph of a petri dish containing a bacterial culture on a red agar medium. The culture shows various patterns of growth, including streaks and small colonies. A person wearing a blue nitrile glove is holding the edge of the petri dish. In the background, another petri dish with a yellow agar medium is partially visible.

PROGRAM AGENDA

MODULE 10 - PRACTICAL APPROACHES TO FOOD SAFETY

- Lesson 1 - How Do We Make FSMSs/ HACCP Livable in a Food Facility
- Case Study Discussion – MCG incident in 2019
- Classroom Discussion: Overcome Challenges in Implementing and Monitoring Safe Food Practices

MODULE 11 - EMERGING ISSUES IN FOOD SAFETY NEW THREATS AND TECHNOLOGIES

- Lesson 1 - Epidemiology of Foodborne Infectious Disease
- Case Study – Cronobacter Sakazakii
- Lesson 2 - Avian influenza H5N1, COVID-19, Nanotechnology for Food Safety (e.g., packaging/pathogen detection) and AI

MODULE 7 - FOOD SAFETY MANAGEMENT SYSTEMS PRINCIPLES AND PRACTICES

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 be awarded the **Certification in ANZ Food Safety Management and Compliance**, which can be included in your resume, CV, and other professional credentials. This industry-recognized certification holds lifelong validity.

Globally sought-after and respected, this certification will elevate your professional qualifications and demonstrate your expertise in food microbiology, contamination mitigation, and safety protocols within the ANZ regulatory frameworks. Developed by the **Chartered Institute of Professional Certifications**, the program content has been independently accredited by the **CPD Certification Service**, ensuring it adheres to the highest standards of continuing professional development principles.

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