

CHARTERED 
INSTITUTE OF PROFESSIONAL CERTIFICATIONS

CERTIFIED UK FOOD SAFETY LAWS, REGULATIONS AND COMPLIANCE

**Fully Accredited
By:**

Chartered Institute of
Professional Certifications

CPD
Certification Service

PROGRAM OVERVIEW



UK food safety regulations are intricate, with an extensive framework of laws designed to protect public health and ensure industry accountability. **The Food Standards Agency (FSA) enforces rigorous guidelines, while local authorities conduct thousands of inspections annually. The legislative landscape includes cornerstone laws such as the Food Safety Act 1990 and the Food Hygiene Regulations,** as well as recent developments in allergen labeling and risk management. Non-compliance carries significant consequences, including hefty fines, business closures, and reputational damage.

This certified program offers an in-depth understanding of UK food safety laws, regulations, and compliance strategies, equipping you with the tools to navigate this complex regulatory environment. Key focus areas include **the Food Safety Act, traceability and labeling requirements, food hygiene regulations, and the role of local authorities in inspections.** The program also emphasizes the practical application of **food safety management systems (FSMS), risk assessment techniques,** and allergen management practices to ensure you to be prepared to maintain high standards of compliance.

Throughout the program, you will explore technical and operational aspects of food safety, from **implementing HACCP principles to preparing for local authority audits.** The program also addresses emerging challenges, such as adapting to changes in allergen labeling requirements and staying ahead of recent legislative updates. You will learn to **develop proactive strategies for risk mitigation, ensuring their organizations remain compliant and competitive.**

ACCREDITATIONS



4.8



4.6



PROGRAM OVERVIEW



The program further covers **enforcement processes and strategies for responding effectively to compliance issues**. By understanding the roles of enforcement agencies and the potential consequences of non-compliance, you will gain confidence in **managing audits, responding to regulatory inquiries, and avoiding costly penalties**. Practical insights into traceability, documentation, and legal requirements will also help you to streamline operations and uphold consumer trust.

Upon completion of the program, you will earn the **Certification in UK Food Safety Laws, Regulations and Compliance**. This credential enhances professional qualifications, demonstrating expertise in navigating the UK regulatory landscape and implementing robust food safety practices. Recognized across the industry, this certification highlights your commitment to excellence in food safety and regulatory compliance, empowering you to lead your organization with confidence and integrity.

ACCREDITATIONS



4.8



4.6



KEY SKILLS YOU WILL GAIN

From This Program



**FOOD SAFETY ACT 1990 PROVISIONS
FOOD HYGIENE (ENGLAND) REGULATIONS 2006
HAZARD ANALYSIS AND CRITICAL CONTROL
POINTS (HACCP) PRINCIPLES**

**FOOD SAFETY MANAGEMENT SYSTEMS (FSMS)
DEVELOPMENT
RISK IDENTIFICATION AND MITIGATION
STRATEGIES**

**ALLERGEN MANAGEMENT AND LABELING
COMPLIANCE
LOCAL AUTHORITY INSPECTION PROCESSES
ENFORCEMENT MECHANISMS UNDER UK FOOD
SAFETY LAWS**

**PENALTIES FOR NON-COMPLIANCE WITH FOOD
REGULATIONS
HYGIENE REQUIREMENTS FOR FOOD BUSINESSES
CROSS-CONTAMINATION PREVENTION
PRACTICES**

**RESPONSE STRATEGIES FOR NON-COMPLIANCE
ISSUES**

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

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Nestlé

PROGRAM AGENDA

MODULE 1 - INTRODUCTION TO UK FOOD SAFETY LAWS

- Overview of the Legislative Landscape
- Key Definitions and Terminology
- Stakeholders Involved in Food Safety

MODULE 2 - THE FOOD SAFETY ACT 1990

- Objectives and Scope of the Act
- Key Provisions and Enforcement Mechanisms
- Implications of Non-Compliance

MODULE 3 - FOOD HYGIENE REGULATIONS

- Overview of the Food Hygiene (England) Regulations 2006
- Hygiene Requirements for Food Businesses
- Importance of HACCP Systems

MODULE 4 - THE ROLE OF LOCAL AUTHORITIES

- Enforcement of Food Safety Regulations
- Process of Food Inspections and Compliance Checks
- Preparation for Local Authority Audits

MODULE 5 - TRACEABILITY AND FOOD LABELLING REQUIREMENTS

- Legal Requirements for Traceability
- Accurate Food Labelling Practices
- Common Pitfalls and Best Practices

MODULE 6 - FOOD SAFETY MANAGEMENT SYSTEMS

- Introduction to Food Safety Management Systems (FSMS)
- Development and Implementation of an FSMS
- Benefits of Continuous Improvement

MODULE 7 - ALLERGEN MANAGEMENT AND LABELLING COMPLIANCE

- Legal Requirements for Allergen Labelling
- Accurate Allergen Labelling Practices
- Importance of Staff Training on Allergen Management

MODULE 8 - RISK ASSESSMENT AND MANAGEMENT

- Techniques for Conducting Risk Assessments
- Identification and Assessment of Food Safety Risks
- Strategies for Risk Mitigation

PROGRAM AGENDA

MODULE 9 - COMPLIANCE AND ENFORCEMENT

- Overview of the Enforcement Process
- Potential Consequences of Non-Compliance
- Effective Response to Non-Compliance Issues

MODULE 10 - RECENT DEVELOPMENTS IN FOOD SAFETY LEGISLATION

- Overview of Recent Changes in Regulations
- Upcoming Developments in UK Food Safety Laws
- Adapting Business Practices to New Regulations

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

Globally recognized and highly sought after, this certification will elevate your professional credentials and showcase your expertise in navigating the complex landscape of UK food safety regulations. It will validate your ability to develop and implement robust compliance frameworks, ensuring your organization's food safety practices align with the Food Safety Act 1990, HACCP principles, and the food hygiene regulations. Developed by the Chartered Institute of Professional Certifications, this program has been independently accredited by the CPD Certification Service, ensuring it meets the highest standards of continuing professional development principles.

ABOUT US

49,525

Business Leaders Have
Attained Their Chartered
Certifications Since 2009

390

Certified and Fully
Accredited Programs

87%

Chartered Leaders Have
Reported Career Promotions
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Chartered Institute of Professional Certifications

All of Chartered Institute of Professional Certifications programs are fully accredited programs. The professional charters and designations are trademarked credentials that can only be used by professionals who have completed and passed our accredited program. It is also independently accredited by CPD as adhering to the highest standards of continuing professional principles.

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CONTACT US TODAY

We Thank You for Your Ongoing Support
of Our Programs

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