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AUSTRALIA NEW ZEALAND FOOD STANDARDS CODE, SAFETY REGULATIONS AND LABELLING LAWS

**Fully Accredited
By:**

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CPD
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PROGRAM OVERVIEW



Did you know that Australia and New Zealand's food standards code and regulatory compliance is one of the most complex in the world? With over 20 chapters and thousands of pages of detailed technical requirements covering composition, production, processing, labeling and more, these regulatory compliances make it complex for businesses to understand and implement fully. In addition, the code is frequently updated, with over 50 changes made annually.

This certified program is designed to simplify and empower you with an in-depth understanding of food safety management, enabling you to effectively navigate the intricate legal and ethical terrains associated with food standards and labeling. You will learn about vital food legislation, including **the HACCP Section 3.2.3 and Codex 2023 update, primary production standards code, Australian Competition and Consumer Commission (ACCC)** and other crucial legislations that govern critical aspects of food safety provision. This program will also provide you with a comprehensive overview of various risk management strategies, thereby equipping attendees with a nuanced **understanding of Good Manufacturing Practices (GMP) to ensure regulatory compliance.**

Additionally, you will gain insights of the food recall protocols in Australia and New Zealand, as well as the governing regulations for food service providers in these jurisdictions. The program also emphasizes **the significance of traceability, outlining its key components and inherent advantages in food safety.** Moreover, you will **gain proficiency in food composition, additives, spoilage, and microbial analysis to avoid contamination** which can be immediately applied in your practice. Finally, you will be well versed with regulatory and statutory frameworks for ethical food production and labelling, safe handling techniques, and the principles guiding advertising compliance. By the end of the program, you will acquire the expertise needed to navigate the complex legal and ethical landscape of food safety and labelling in Australia and New Zealand.

Upon successfully completing the program, you will receive the highly respected **Certification in ANZ Food Safety and Regulatory Compliance**, enhancing your professional credentials and amplifying your expertise in the vital area of food regulatory 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



**FOOD STANDARDS CODE
FSANZ
FOOD SAFETY REGULATIONS
FOOD LABELLING LAWS**

**FOOD SAFETY HAZARDS
HAZARD ANALYSIS
CRITICAL CONTROL POINTS (CCPS)
REGULATORY COMPLIANCE**

**FOOD LABELLING EXPERTISE
QUALITY ASSURANCE
FOOD COMPOSITION STANDARDS
ADDITIVE HANDLING**

**ALLERGEN MANAGEMENT
FOOD SAFETY AUDITING
FOOD FRAUD & PRODUCT CLAIMS
RISK ASSESSMENT
MICROBIAL ANALYSIS**

**FOOD RECALL MANAGEMENT
FOOD INSPECTION**

YOUR FACULTY DIRECTOR



Clare Winkel

Award Winning Food Safety & Compliance Expert

With over 30 years of experience in the food industry, Clare Winkel is a globally recognized food safety expert. She has held positions in **government, research, consulting, and international food safety auditing across Australia and 14 other countries**. Clare was instrumental in aligning seaweed food safety standards with FSANZ and 3rd party HACCP as part of an AgriFutures Australia project. She also helped develop audit criteria for the Australian poultry, egg, and seafood industries.

A BRCGS Approved Trainer since 2023, Clare was nominated for SQF Auditor of the Year in 2014 and received the **International Association of Fish Inspectors award in 2013**. In 2003, the **Queensland Government highly commended Clare for her exceptional work training indigenous seafood processors**. Her diverse expertise spans GFSI, retail, and fast-food safety guidelines. With her deep knowledge and passion for food safety, Clare is a recognized leader in improving global food quality and safety standards.

YOUR FACULTY DIRECTOR



Vinay Narayan

Highly-Established Food Auditor, Food Consultant & Trainer

Vinay Narayan is a seasoned regulatory and quality assurance professional and trainer with Integrity Compliance Solution, where he delivers specialized courses on food labelling legislation and environmental monitoring. With extensive experience in the food and medical nutrition industries, he has held senior leadership roles including Head of R&D at Flavour Creations and Regulatory Affairs Manager at Kerry, **overseeing compliance with food safety regulations, product quality, and labelling laws.**

A certified BRCGS Lead Auditor, Vinay has led regulatory and R&D teams in building and implementing robust food safety systems, ensuring ISO 22000 compliance, and managing product development from concept through to market launch. Recognized for his ability to mentor teams, drive process improvement, and strengthen regulatory compliance frameworks, he brings a unique blend of technical expertise and practical training experience. His work continues to **support organizations in navigating the complexities of the Australia New Zealand Food Standards Code, safety regulations, and labelling laws** with confidence and excellence.

OUR PARTICIPANTS

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PROGRAM AGENDA



MODULE 1 - OVERVIEW OF FOOD STANDARDS CODE AUSTRALIA NEW ZEALAND (FSANZ)

- Lesson 1 - Introduction and Standards That Apply to All Foods
- Lesson 2 - Food Safety Standards
- Lesson 3 - Primary Production Standards
- Lesson 4 - Schedules
- Lesson 5 - Nutrition & Health Claims
- Lesson 6 - Food Standards Development Process

MODULE 2 - HACCP PROGRAM

- Lesson 1 - Construction & Verification of Flow Diagram
- Lesson 2 - Hazard Analysis & Risk Assessment
- Lesson 3 - Identifying Critical Control Points (CCPs)
- Lesson 4 - Establishing Critical Limits
- Lesson 5 - Monitoring and Recording Food Safety Hazards
- Lesson 6 - Compliance to Food Safety and Regulatory Requirements
- Lesson 7 - Compliance to FSANZ Section 3.2.3: Food Premises

MODULE 3 - PRIMARY PRODUCTION STANDARDS

- Lesson 1 - Food Safety Requirements for Primary Production
- Lesson 2 - Mandatory Requirements for Primary Production
 - Standards 4.2.1
 - Standards 4.2.2
 - Standards 4.2.3
 - Standards 4.2.4
 - Standards 4.2.5
 - Standards 4.2.6
 - Standards 4.2.7
 - Standards 4.2.8
 - Standards 4.2.9
- Lesson 3 - Food Safety Issues identification and Corrective Action
- Lesson 4 - Good Agricultural Practices
- Lesson 5 - Adherence to Customer Requirements

MODULE 4 - FOOD COMPOSITION AND ADDITIVES

- Lesson 1 - Types of Substances That May be Used as Food Additives
 - Preservatives
 - Flavor Enhancers

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- Colorants
- Emulsifiers and Stabilizers
- Sweeteners
- Antioxidants
- Thickeners
- Acidulants
- Nutrient Fortifications
- Lesson 2 - Food Processing Aids

MODULE 5 - FOOD MICROBIOLOGY

- Lesson 1 - Microorganisms in Food
- Lesson 2 - Food Safety
- Lesson 3 - Microbial Analysis
- Lesson 4 - Regulatory Compliance
- Lesson 5 - Monitoring & Sampling

MODULE 6 - RECALLS FOR AUSTRALIA & NEW ZEALAND

- Lesson 1 - Reasons for Food Recall
- Lesson 2 - Recall Process
- Lesson 3 - Recall Regulatory Requirements & Preventative Measures
- Lesson 4 - Recall Process for Exported Products
- Lesson 5 - FSANZ Documentation

MODULE 7 - TRACEABILITY

- Lesson 1 - Regulatory Compliance
- Lesson 2 - Undertaking a Trace Check
- Lesson 3 - Undertaking a Mass Balance
- Lesson 4 - Critical Tracking Events
- Lesson 5 - Testing Methods
- Lesson 6 - Mitigating Strategies
- Lesson 7 - Customer Requirements

MODULE 8 - LABELLING REQUIREMENTS

- Lesson 1 - Food Standards Code
- Lesson 2 - Australian Competition & Consumer Commission (ACCC)
 - 2.1 – Truth in Labelling – Food Fraud & Product Claims
 - 2.2 – Country of Origin Labelling (CoOL)
- Lesson 3 - Nutritional Claims
- Lesson 4 - Allergen Labelling Requirements – Food Standards Code & Schedule 9 & 10
 - 4.1 – PEAL: Plain English Allergen Labelling Changes
- Lesson 5 - Review of Weights and Measures
- Lesson 6 - Compliance to FSANZ Sections 1, 2 and Schedules: NIP & Mandatory Advisory Statements



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- Lesson 7 - Review of Health Star Rating

MODULE 9 - CONTAMINANTS AND RESIDUES

- Lesson 1 - Microbial Contamination
- Lesson 2 - Chemical Contamination
- Lesson 3 - Environmental Contamination
- Lesson 4 - Health Risks
- Lesson 5 - Regulatory Limits
- Lesson 6 - Good Agricultural Practices
- Lesson 7 - Preventative Measures

MODULE 10 - COMPLIANCE IN ADVERTISING

- Lesson 1 - Understanding the Audience
- Lesson 2 - Truthfulness and Accuracy
- Lesson 3 - Substantiation
- Lesson 4 - Clear and Conspicuous Disclosures
- Lesson 5 - Comparative Advertising
- Lesson 6 - Regulations and Industry Standards

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 ANZ Food Safety and Regulatory 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 structural dynamics, including analyze and predict structural behavior under various loads and conditions**. 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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We Thank You for Your Ongoing Support
of Our Programs

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