CHARTERED
INSTITUTE OF PROFESSIONAL CERTIFICATIONS

CERTIFIED EU FOOD SAFETY AND HACCP COMPLIANCE MANAGER™

CFS™

Fully Accredited By:

Chartered Institute of Professional Certifications

CPD Certification Service

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PROGRAM OVERVIEW

According to a recent study by European Food Safety Authority (EFSA), **EU food companies with certified food safety protocols experience a 70% reduction in non-compliance incidents** and a significant improvement in overall operational efficiency. These protocols not only minimize the risk of contamination and product recalls but also benefit from **smoother audits, reduced legal liabilities and strengthened consumer trust**.

This certified program is designed to provide you with comprehensive expertise in navigating the EU's multifaceted food safety regulatory landscape and implementing effective HACCP-based management systems. You will explore the **EU food safety regulations** as well as complementary laws on food additives, contaminants, and sector-specific requirements for meat, dairy, seafood, and ready-to-eat foods. Throughout the program, you will master the **application of HACCP principles across diverse food operations, interpret compliance requirements, and implement best practices for preventive controls, critical limit monitoring, verification procedures, and documentation systems** that meet both regulatory demands and international standards.

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PROGRAM OVERVIEW

In addition, this program will explore emerging challenges in EU food safety governance, including **novel food regulations, sustainability requirements, antimicrobial resistance monitoring, digital traceability innovations, and food fraud prevention** strategies across increasingly globalized supply chains. You will acquire practical competencies to manage **regulatory inspections, develop proactive compliance strategies, build safety culture** within organizations, and maintain consumer confidence through transparent safety practices aligned with EU requirements and international frameworks such as Codex Alimentarius and ISO 22000.

Upon completing the program and passing the Chartered exam, you will attain the **Certified EU Food Safety and HACCP Compliance Manager (CFS™)** designation, a globally recognized certification validating your expertise in EU food law, HACCP implementation, and audit excellence. This industry-recognized certification holds lifelong validity and will position you as a trusted leader in food safety, empowering you to lead in food safety, drive sustainability, and build consumer trust.

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KEY SKILLS YOU WILL GAIN

From This Program

EU GENERAL FOOD LAW INTERPRETATION
EFSA & COMPETENT AUTHORITY ENGAGEMENT
EU HYGIENE PACKAGE IMPLEMENTATION
EU TRACEABILITY REQUIREMENTS

FOOD SAFETY MANAGEMENT SYSTEM (FSMS) IMPLEMENTATION
OFFICIAL CONTROLS (EU) 2017/625 READINESS
ISO 22000 BRC AND IFS STANDARDS

HACCP PLAN DEVELOPMENT
HAZARD ANALYSIS (BIOLOGICAL/CHEMICAL/PHYSICAL)
CRITICAL CONTROL POINTS (CCPS)

CRITICAL LIMITS SETTING MONITORING & VERIFICATION PROGRAMS
GOOD HYGIENE PRACTICES (GHP)
GOOD MANUFACTURING PRACTICES (GMP)
RISK ASSESSMENT (LIKELIHOOD × SEVERITY)

ALLERGEN MANAGEMENT & LABELLING
NOVEL FOODS COMPLIANCE

YOUR FACULTY DIRECTOR

Szymon Ośko

Highly Respected European Food Safety and Quality Leader

Szymon Osko is a highly respected European food safety and quality leader with over 21 years of experience in multinational food production and regulatory compliance. He currently serves as Managing Director of Quality Assurance at Animex Foods, part of Smithfield Foods Inc. and WH Group Ltd., where he **oversees quality and food safety strategies across multiple European markets.** Prior to this, he held senior roles at ARYZTA, Eisberg Group, and Kerry Foods, gaining extensive international expertise in Poland, Switzerland, and the UK.

His deep expertise spans **EU food safety law, HACCP systems, risk assessment, and sustainability**. Szymon's strategic approach combines regulatory governance, audit readiness, and cross-border supply chain management to ensure compliance and public health protection. He actively contributes to industry best practices through speaking engagements at major conferences such as FoodFakty Summit and Meating Conference.

A passionate educator and trainer for over 15 years, Szymon blends practical leadership with cutting-edge food safety knowledge, empowering professionals to **master complex EU regulations and implement robust HACCP compliance programs aligned with global standards.**

OUR PARTICIPANTS

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

PROGRAM AGENDA

MODULE 1 - INTRODUCTION TO FOOD SAFETY IN THE EU

- Global and EU perspectives on food safety challenges
- Public health and consumer protection as drivers of regulation
- Food safety as a competitive advantage in international trade

MODULE 2 - EU FOOD SAFETY LEGAL FRAMEWORK

- General Food Law (Regulation (EC) 178/2002) principles
- Role of EFSA and national competent authorities
- Enforcement and penalties for non-compliance in EU member states

MODULE 3 - HACCP PRINCIPLES AND INTEGRATION

- The seven principles of HACCP explained with examples
- Relationship between HACCP, ISO 22000, BRC, IFS standards
- Benefits of harmonizing HACCP with other management systems

MODULE 4 - HAZARD IDENTIFICATION AND RISK ASSESSMENT

- Biological, chemical, and physical hazards in the food chain
- Tools and methods for risk assessment (likelihood × severity)
- Communicating risk effectively to stakeholders

MODULE 5 - STAKEHOLDERS AND RESPONSIBILITIES

- Food business operators' legal responsibilities
- Role of regulators, auditors, and inspectors
- International collaboration (Codex Alimentarius, FAO, WHO)

MODULE 6 - DEVELOPING HACCP PLANS

- Step-by-step process to create a HACCP plan
- Aligning documentation with EU compliance requirements
- Common pitfalls and strategies to avoid them

PROGRAM AGENDA

MODULE 7 - MONITORING CRITICAL CONTROL POINTS (CCPS)

- Techniques and tools for CCP monitoring (manual and automated)
- Record-keeping systems and verification practices
- Corrective actions and escalation protocols

MODULE 8 - FOOD HYGIENE AND GOOD MANUFACTURING PRACTICES (GMP)

- EU hygiene package requirements in practice
- Best practices for personal and environmental hygiene
- Implementing GMP across production and distribution

MODULE 9 - FOOD DEFENSE AND FOOD FRAUD

- Understanding intentional adulteration and economic fraud risks
- Tools for vulnerability assessment (VACCP, TACCP)
- Designing preventive measures and mitigation strategies

MODULE 10 - FOOD SAFETY AUDITS

- Internal, external, and certification audit types
- Audit preparation checklists and documentation readiness
- Post-audit corrective actions and continuous improvement

MODULE 11 - TRACEABILITY AND RASFF

- EU traceability requirements and best practices
- Rapid Alert System for Food and Feed (RASFF) workflows
- Building resilient traceability systems across supply chains

MODULE 12 - INCIDENT MANAGEMENT AND RECALLS

- Designing robust recall and withdrawal procedures
- Crisis communication with regulators and media
- Case studies of successful and failed recalls

PROGRAM AGENDA

MODULE 13 - EMERGING TRENDS AND RISKS

- Novel foods and allergen management in EU regulation
- Climate change impacts on food safety (mycotoxins, pests, pathogens)
- Consumer trends shaping future safety expectations

MODULE 14 - FOOD SAFETY CULTURE AND STAFF ENGAGEMENT

- Defining and measuring food safety culture
- Training and motivating employees for compliance
- Embedding culture through leadership and daily practices

MODULE 15 - FINAL PRACTICAL EXERCISE & WRAP-UP

- Group HACCP design workshop for a selected product
- Peer review and feedback on developed plans
- Consolidating key learnings and planning workplace implementation

EXAMINATION

YOUR CHARTER DESIGNATION

CHARTERED

By the vested power in the Board of Governors of Chartered Institute of Professional Certifications, the Advisory Board, Faculty and Curriculum Committee, do hereby certify

Juliana Silva

Has Been Conferred the Designation of

Certified EU Food Safety and HACCP Compliance Manager™
CFS™

Has satisfied all the examination and experience requirements, and is duly admitted and licensed to use this charter, board certificate, and membership credentials

And has committed to abide by the membership declaration of ethics, rules of professional conduct and continuing education requirements as a member of Chartered Institute of Professional Certifications

Chair of the Board

CFS™ CERTIFIED EU FOOD SAFETY AND HACCP COMPLIANCE MANAGER™

Director

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 successful completion of this program, you will be awarded the **Certified EU Food Safety and HACCP Compliance Manager (CFS™)** designation, which may be added to your resume, CV, and other professional credentials. This industry-recognized certification carries lifelong validity.

Globally recognized and increasingly essential in today's regulatory landscape, this certification affirms your expertise in managing comprehensive food safety and HACCP compliance systems aligned with EU standards and regulations. It validates your capability to lead audit preparation and response, develop robust traceability and recall procedures, mitigate food fraud and defense risks, and foster a strong food safety culture. 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 Attained Their Chartered Certifications Since 2009

390 Certified and Fully Accredited Programs

87% Chartered Leaders Have Reported Career Promotions and Enhancements

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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OUR FACULTY DIRECTORS

We Collaborate With Instructors From Renowned Institutions

HARVARD UNIVERSITY

Wharton UNIVERSITY of PENNSYLVANIA

Stanford University

UNIVERSITY OF MICHIGAN

LSE THE LONDON SCHOOL OF ECONOMICS AND POLITICAL SCIENCE

Columbia Business School

London Business School

CONTACT US TODAY

We Thank You for Your Ongoing Support of Our Programs

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