

CHARTERED 
INSTITUTE OF PROFESSIONAL CERTIFICATIONS

CERTIFIED AUSTRALIAN FOOD SAFETY AND HACCP COMPLIANCE MANAGER™

CFS™

**Fully Accredited
By:**

Chartered Institute of
Professional Certifications

CPD
Certification Service



PROGRAM OVERVIEW



Australia's food safety landscape is highly complex, encompassing the FSANZ Food Standards Code, state and territory laws, and international frameworks such as Codex HACCP. Organizations must **manage overlapping requirements in hazard controls, labelling, allergen declarations, and supplier assurance while maintaining rigorous documentation, audits, and monitoring.** Navigating these evolving standards is critical to ensure compliance, safeguard public health, and preserve market access in an increasingly regulated and scrutinized industry.

This certified program is designed to provide you with a robust and in-depth expertise in Australia's intricate food safety legislation and HACCP compliance systems. You will gain essential expertise in **interpreting the Food Standards Australia New Zealand Act 1991, the Australia New Zealand Food Standards Code,** and managing legal obligations related to food hygiene, allergen controls, sanitation, labelling, food handling, and premises regulation.

Through practical frameworks and industry case studies, you will develop the **capability to design, implement, and manage HACCP-based food safety programs, identify and mitigate biological, chemical, and physical hazards,** and apply industry best practices for monitoring, corrective actions, verification, and internal audits.

Beyond regulatory compliance, this program will equip you with the practical skills to conduct **comprehensive risk assessments, implement Good Manufacturing Practices (GMPs), and strengthen supplier assurance and labelling compliance.** You will also gain critical insights into emerging challenges and global trends, such as **allergen risk management** in response to rising allergy incidents, **blockchain-enabled traceability systems, food fraud detection and prevention, crisis management during recalls, and cold-chain controls** for perishable goods.

ACCREDITATIONS



4.8



4.6



PROGRAM OVERVIEW



By the end of the program, you will be equipped to lead food safety initiatives that **satisfy Australian requirements while aligning with international standards such as Codex Alimentarius, ISO 22000, and GFSI-recognized** schemes—enhancing consumer trust, export readiness, and organizational resilience in an evolving regulatory environment.

Upon successful completion, you will attain the **Certified Australian Food Safety and HACCP Compliance Manager (CFS™)** designation, a globally recognized certification that demonstrates your professional competence to lead food safety initiatives, navigate complex regulatory frameworks, and uphold the highest standards of food integrity, safety, and compliance across the supply chain. This industry-recognized certification has lifelong validity and positions you as a trusted leader in food safety and compliance.

ACCREDITATIONS



4.8




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4.6



KEY SKILLS YOU WILL GAIN

From This Program



**FOOD STANDARDS INTERPRETATION
HACCP PROGRAM DESIGN
HAZARD IDENTIFICATION TECHNIQUES
CRITICAL CONTROL MANAGEMENT**

**RISK ASSESSMENT FRAMEWORKS
GOOD MANUFACTURING PRACTICES
ALLERGEN RISK MANAGEMENT
SANITATION SYSTEM IMPLEMENTATION**

**SUPPLIER ASSURANCE STRATEGIES
FOOD LABELLING COMPLIANCE
TRACEABILITY SYSTEM DEVELOPMENT
FOOD FRAUD DETECTION**

**CRISIS RECALL MANAGEMENT
COLD-CHAIN CONTROLS
REGULATORY INSPECTION READINESS
COMPLIANCE DOCUMENTATION CONTROL
INTERNAL AUDIT EXECUTION**

**CORRECTIVE ACTION PLANNING
VERIFICATION PROCEDURE APPLICATION**

YOUR FACULTY DIRECTOR



Nicole Inwood

Renowned Consultant, Trainer and Certified Food Safety Auditor

Nicole Inwood is an **acclaimed consultant, trainer, and certified auditor** with Pinnacle Management Systems, based in Adelaide, South Australia. With over 20 years of experience, she specializes in auditing and implementing comprehensive management systems across food safety, quality, environmental, and workplace health and safety sectors.

Nicole is a **qualified certifying auditor registered with Exemplar Global** (formerly RABQSA) and has conducted certification audits for prominent bodies including SAI Global and BSI. Her passion lies in empowering organizations to strengthen compliance and drive growth through practical, dynamic training and tailored risk-management strategies. Nicole's extensive background and trusted approach make her a highly respected leader in management systems design and certification readiness across Australia.

OUR PARTICIPANTS

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





PROGRAM AGENDA

MODULE 1 - CODEX ALIMENTARIUS PRINCIPLES AND APPLICATION

- What is HACCP?
- Benefits of HACCP
- Codex HACCP Principles
- Overview of BRCGS, SQF, FSSC 22000 and their HACCP Integration

MODULE 2 - AUSTRALIAN FOOD SAFETY REGULATORY LANDSCAPE

- FSANZ Food Standards Code Overview
- Key State/Territory-Specific Requirements

MODULE 3 - INTRODUCTION TO THE ROLE OF A FOOD SAFETY AND HACCP COMPLIANCE MANAGER

- Responsibilities, Industry Expectations, and Leadership in Compliance

MODULE 4 - HACCP PRELIMINARY STEPS

- Assemble the HACCP Team
- Describe the Product
- Identify Intended Use
- Develop the Flow Diagram
- Verification of Flow Diagrams

MODULE 5 - FOOD SAFETY HAZARDS

- Biological

- Chemical
- Physical
- Allergens
- Regulatory
- Quality

MODULE 6 - FOOD SAFETY HAZARD IDENTIFICATION AND RISK ASSESSMENT

- Hazard Analysis, Risk Assessment Tools and Methodologies

MODULE 7 - DETERMINING CRITICAL CONTROL POINTS (CCPs)

- Decision Tree Method
- Differentiating CCPs from Operational Prerequisites (PRPs)

MODULE 8 - ESTABLISHING CRITICAL LIMITS AND MONITORING SYSTEMS

- FSANZ Guidelines for Critical Limits
- Designing Robust Monitoring Protocols

MODULE 9 - CORRECTIVE ACTIONS, VERIFICATION & VALIDATION

- Distinction Between Verification and Validation
- Developing Corrective Action Plans for CCP Deviations



PROGRAM AGENDA

MODULE 10 - PROCEDURES AND RECORD KEEPING

- Developing Robust Documentation and Record Keeping

MODULE 11 - GOOD MANUFACTURING PRACTICES AND CONTROL MEASURES

- Personal Hygiene
- Premises Hygiene
- Cleaning and Sanitation
- Allergen Management
- Waste Management
- Pest Control
- Control of Non-Conforming Products
- Complaints and Corrective Action
- Equipment Maintenance
- Calibration

MODULE 12 - SUPPLIER ASSURANCE

- Supplier Approval Programs
- Raw Material Risk Assessments

MODULE 13 - FOOD LABELLING COMPLIANCE IN AUSTRALIA

- Overview of the Food Standards Code Labelling Requirements
- Mandatory Labelling
- PEAL – Plain English Allergen Labelling

- CoOL - Country of Origin Labelling
- Claims (Health, Nutrition, and Marketing) and their Legal Implications

MODULE 14 - TRACEABILITY, PRODUCT RECALL AND CRISIS MANAGEMENT

- Traceability
- FSANZ Recall Protocols
- Communicating with Regulators and the Public

MODULE 15 - TRAINING, COMMUNICATION AND FOOD SAFETY CULTURE

- Training
- Food Safety Culture
- Internal Communication

MODULE 16 - INTERNAL & EXTERNAL AUDIT PREPARATION

- Structuring Audit Plans
- Evidence Collection and Auditor Interaction

EXAMINATION

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 completing the program and passing the Chartered exam, you will be awarded with the **Certified Australian Food Safety and HACCP Compliance Manager (CFS™)** designation 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 demonstrates your expertise in navigating Australia's complex food safety and HACCP compliance requirements. It equips you to implement robust hazard control, supplier assurance, and labelling compliance. 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

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Business
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CONTACT US TODAY

We Thank You for Your Ongoing Support
of Our Programs

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