

**CHARTERED**   
INSTITUTE OF PROFESSIONAL CERTIFICATIONS

# CERTIFIED UK FOOD SAFETY AND HACCP COMPLIANCE MANAGER™

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## CFS™

**Fully Accredited  
By:**

Chartered Institute of  
Professional Certifications

CPD  
Certification Service



# PROGRAM OVERVIEW



The UK food sector operates within one of the most demanding regulatory environments in the world. Businesses that implement robust HACCP-based food safety management systems report up to **68% fewer major food safety incidents and achieve 40% higher audit pass rates compared to those with underdeveloped systems**. In this high-stakes environment, mastering HACCP principles and UK food safety laws is no longer optional, it is essential for legal compliance, consumer protection, and long-term business sustainability.

This certified program is an advanced, industry-recognized certification designed to equip food safety professionals with the comprehensive expertise required to lead HACCP implementation and compliance functions within the UK and retained EU food safety regulatory framework. **Aligned with the Food Standards Agency (FSA) requirements, Regulation (EC) 852/2004, and Codex HACCP principles**, this program provides deep technical knowledge and hands-on competencies critical for ensuring compliance, operational safety, and proactive hazard control across the food supply chain.

Participants will delve into core modules covering:

- 1. HACCP Mastery:** Gain in-depth knowledge of the 7 Codex HACCP principles and learn to apply them effectively across diverse food production and handling environments.
- 2. Food Safety Culture:** Understand the role of leadership, behaviour, and engagement in sustaining high standards of hazard control and regulatory compliance.
- 3. Advanced Hazard Analysis:** Learn structured techniques to identify, assess, and control biological, chemical, physical, and allergenic hazards.

## ACCREDITATIONS



4.8



4.6



# PROGRAM OVERVIEW



**4. Critical Control Points (CCPs):** Master CCP identification, establish scientifically valid critical limits, and design effective monitoring procedures.

**5. Verification and Validation:** Acquire skills to verify the ongoing effectiveness of HACCP systems and validate critical control measures.

**6. Crisis Management and Recall Planning:** Develop strategies for managing food safety incidents, recalls, and regulatory investigations.

**7. Allergen Management:** Apply best practices in allergen control, cross-contact prevention, and accurate food labelling.

**8. Supply Chain Verification:** Implement supplier assurance programs and vulnerability assessments to prevent food fraud and maintain traceability.

**9. Internal and External Audit Readiness:** Learn how to prepare for regulatory inspections and third-party audits, ensuring your HACCP system is always compliant and audit-ready.

Upon successfully completing the program, you will earn the **Certified UK Food Safety and HACCP Compliance Manager (CFS™) designation**, validating your ability to design, implement, and sustain effective HACCP systems within the UK's rigorous food safety framework. Globally recognized and valid for life, this credential enhances your professional credibility and demonstrates your readiness to lead compliance, quality assurance, and food safety excellence across manufacturing, retail, catering, and auditing sectors. We look forward to welcoming you to this program.

## ACCREDITATIONS



4.8



4.6





# KEY SKILLS YOU WILL GAIN

## From This Program



**FOOD SAFETY  
HACCP COMPLIANCE  
UK REGULATORY NAVIGATION  
HAZARD & RISK ASSESSMENT**

**ALLERGEN CONTROL  
FOOD SAFETY CULTURE  
AUDIT COMPLIANCE  
INTERNAL AUDIT EXECUTION**

**HACCP VERIFICATION & VALIDATION  
DATA-DRIVEN DECISIONS  
CCP IDENTIFICATION  
HACCP PLAN DEVELOPMENT**

**CRISIS & RECALL MANAGEMENT  
ROOT CAUSE ANALYSIS  
SAFETY COMMUNICATION  
COMPLIANCE DOCUMENTATION  
PREDICTIVE RISK ANALYSIS**

**SUPPLIER VERIFICATION  
DATA INTERPRETATION & REPORTING**



# 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

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





# PROGRAM AGENDA



## MODULE 1: INTRODUCTION TO HACCP AND FOOD SAFETY CONTEXT

- Origins and global importance of HACCP (NASA, Codex, EU/UK frameworks)
- Role of HACCP in modern food safety management systems
- Introduction to key legal and certification frameworks (FSA, BRCGS, FSSC 22000)

## MODULE 2: UK FOOD SAFETY LAWS AND COMPLIANCE OBLIGATIONS

- Key legislation: Regulation (EC) 852/2004, Food Safety Act 1990
- Due diligence and legal responsibilities of food businesses
- Regulatory bodies and enforcement (FSA, EHOs, Trading Standards)

## MODULE 3: PREREQUISITE PROGRAMS (PRPS)

- Core PRPs: Cleaning, hygiene, pest control, supplier assurance, allergen control
- PRPs vs CCPs – Where does control belong?
- Validating and verifying PRPs in practice

## MODULE 4: BUILDING THE HACCP TEAM AND DEFINING SCOPE

- Selecting a competent, multidisciplinary team
- Defining the product scope and process boundaries
- Planning resources and responsibilities

## MODULE 5: PRODUCT DESCRIPTION AND INTENDED USE

- Writing a full product description (composition, storage, packaging)
- Assessing intended use and target consumers (including vulnerable groups)
- Considering potential for misuse

## MODULE 6: PROCESS FLOW DIAGRAMS AND ON-SITE VERIFICATION

- Creating detailed flow diagrams for the entire process
- Incorporating inputs, outputs, rework, and transfers
- Verifying diagrams on-site



# PROGRAM AGENDA



## MODULE 7: HAZARD IDENTIFICATION AND ANALYSIS (PRINCIPLE 1)

- Types of hazards: Biological, chemical, physical, and allergenic
- Risk assessment: Likelihood and severity scoring
- Evaluating existing controls

## MODULE 8: DETERMINING CRITICAL CONTROL POINTS (CCPs) – PRINCIPLE 2

- Applying the Codex decision tree
- Identifying CCPs in real-world scenarios (e.g. metal detection, cooking)
- Reviewing CCP vs operational PRP decisions

## MODULE 9: CRITICAL LIMITS AND MONITORING PROCEDURES (PRINCIPLES 3 & 4)

- Setting measurable and enforceable critical limits
- Monitoring procedures: Who, how, when, with what
- Documenting and trending monitoring results

## MODULE 10: CORRECTIVE ACTIONS, DEVIATION RESPONSE AND RCA (PRINCIPLE 5)

- What to do when critical limits are breached
- Root cause analysis (RCA) techniques
- Preventing recurrence through system improvements

## MODULE 11: VERIFICATION, VALIDATION AND HACCP REVIEW (PRINCIPLES 6 & 7)

- Validating CCPs, shelf life, cleaning, etc.
- Verifying the ongoing effectiveness of HACCP plans
- Reviewing and updating the plan

## MODULE 12: DOCUMENTATION, FOOD SAFETY CULTURE & AUDIT READINESS

- Document control and record-keeping best practices
- Linking HACCP to food safety culture
- Preparing for internal audits and third-party inspections

# 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 **Certified UK 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 respected and increasingly in demand, this certification will amplify your expertise in managing safe, compliant, and efficient food operations in alignment with UK food safety legislation, retained EU regulations, and Codex HACCP principles. It affirms your ability to design and implement robust food safety management and compliance systems that meet legal requirements and industry best practices. This program is developed by **Chartered Institute of Professional Certifications** and the content of this program has been certified by **CPD Certification Service** as adhering to highest standards of continuing professional principals.



# 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**



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# CONTACT US TODAY

We Thank You for Your Ongoing Support  
of Our Programs

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