SQT

TRAINING THAT DEVELOPS *REAL* CAPABILITY











# Risk Assessment and Communication for the Food Industry (ISO 31000)

FS027

# Risk Assessment and Communication for the Food Industry (ISO 31000)

A common misunderstanding in the food industry is the interpretation of hazard and risk. ISO 22000 states under Clause 3.3, “the term hazard must not be confused with the term Risk”. Article 3 of 178/2002 defines hazard as “a biological, chemical or physical agent in, or condition of food or feed with the potential to cause an adverse health effect.” Risk is defined as “a function of the probability of an adverse health effect and severity of that effect, consequential to a hazard.” The key to managing Risk in any food business operation is to measure it, define controls and then to communicate to relevant personnel. It is the process of Risk Communication that is least often done well. 178/2002 defines Risk Communication as, “the interactive exchange of information and opinion throughout the Risk Analysis process as regards hazards and risks, risk related factors and risk perceptions… including the explanations of Risk Assessment findings and the basis of risk management decisions”. ISO 31000 Risk Management Principles and Guidelines defines the principles, framework and process that a company must engage to create a risk management culture and risk management life-cycle.

## Duration & Price

Duration: 1 day
Delivery mode: This programme is available In-Company

## Dates & Locations

*In-Company training programmes are customised for your organisations specific needs. Most In-Company training is now delivered virtually.*

## In-Company Training

Please contact us for more information on our In-Company training options

## What's covered?

Course Introduction

- Define Objectives
- Overview of legislation 178/2002, legal definitions
- ISO 31000 – Risk Management – Principles & Guidelines
- Risk Management Life Cycle
- Five steps of Risk Assessment
- Risk rating / Residual Risk / Risk reduction
- How to communicate risk within the FBO (Food Business Operator)
- Green Risk (1-2) Vs Amber Risk (3-4) Vs Red Risk (6-9)
- Leading a Risk Assessment Team
- How to communicate risk to the public
- Five steps of outbreak communication
- Course Review / Evaluation

## Who should participate?

- General management who wish to acquire a broad knowledge of Risk Assessment Techniques and Risk Communication.
- Quality Assurance / Technical and Production Personnel who have specific responsibilities for FSMS Certification as part of a risk management team
- Engineering/Maintenance Personnel
- HACCP Team Members

## What will I learn?

Participants achieve the following learning outcomes from the programme;

- Understand the legal definitions of hazard and risk
- Understand the principles, framework and process of Risk Management
- Understand how to assign a numerical value to the risk associated with a hazard
- Understand how to develop control measures based of Risk Assessment outcomes
- Understand how to develop the necessary risk communication techniques to transfer decisions to the process environment.
- Understand the five steps of outbreak communication

## How do we train and support you?

**In-House Courses**

For In-House courses, the tutor will contact you in advance to discuss the course programme in more detail in order to tailor it specifically for your organisation.

**Course Manual**

Delegates will receive a very comprehensive course manual.

## Tutors



**Denis Kiely**
View Profile



**Joan Brien**
View Profile

## What Our Learners Say

We believe in excellence through transparency and continuous improvement. That's why we invite all our delegates to share their experiences on CourseCheck.com, an independent platform dedicated to genuine, unfiltered feedback. Learner insights help us not only to enhance our training programmes but also empower potential learners to make informed decisions. Click on the link below to read firsthand experiences and testimonials from past learners.

Click Here

# SQT TRAINING THAT DEVELOPS *REAL* CAPABILITY

SQT provide a unique combination of high quality, accredited, practical training delivered by leading industry experts and supported by the most up to date learning technology and tools

## LEAN SIX SIGMA, PROCESS & PROJECT MANAGEMENT

- Lean Six Sigma
- Join our Lean Six Sigma Network
- Continual Process Improvement
- Project & Programme Management

## COMPLIANCE, STANDARDS & AUDITING

- Quality
- Environment & Energy Management
- Health & Safety
- Food Safety
- Life Sciences
- Laboratory
- Integrated Management Systems

## LEADERSHIP & PERSONAL DEVELOPMENT

- Leadership & Personal Development
- Train the Trainer

QQI AWARD | IEMA APPROVED | CompEx Part of the JTL Group | FSPCA FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE | CQI IRCA APPROVED TRAINING PARTNER | Chartered Institute of Environmental Health

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