

## Risk Assessment & Management of Raw Materials

### what's it about?

Raw materials pose one of the greatest threats to food safety for food manufacturers and processors precisely because they are not under their direct control. Consequently risk assessments of raw materials throughout the food chain have become a requirement of many standards and notably the BRC Global Standard for Food Safety. Raw material risk assessment is an effective technique to ensure that issues related to raw materials are identified and minimised, avoiding costly product recalls and withdrawals.

### who should attend?

- New HACCP team members
- HACCP practitioners returning to the subject after a break
- Newly qualified technologists
- R&D personnel

### course programme:

- Introduction to food safety
- Risk assessment methodology
  - Hazards
  - Risk criteria
  - Determination of risk
  - Product and process effects
- Individual exercise
- Designing a questionnaire
- Group exercise
- Report back: Benefits of risk assessment

**half day seminar • £149 per delegate • Second place half price!**

**Call Cheryl on 01675 475 607 to book a place  
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