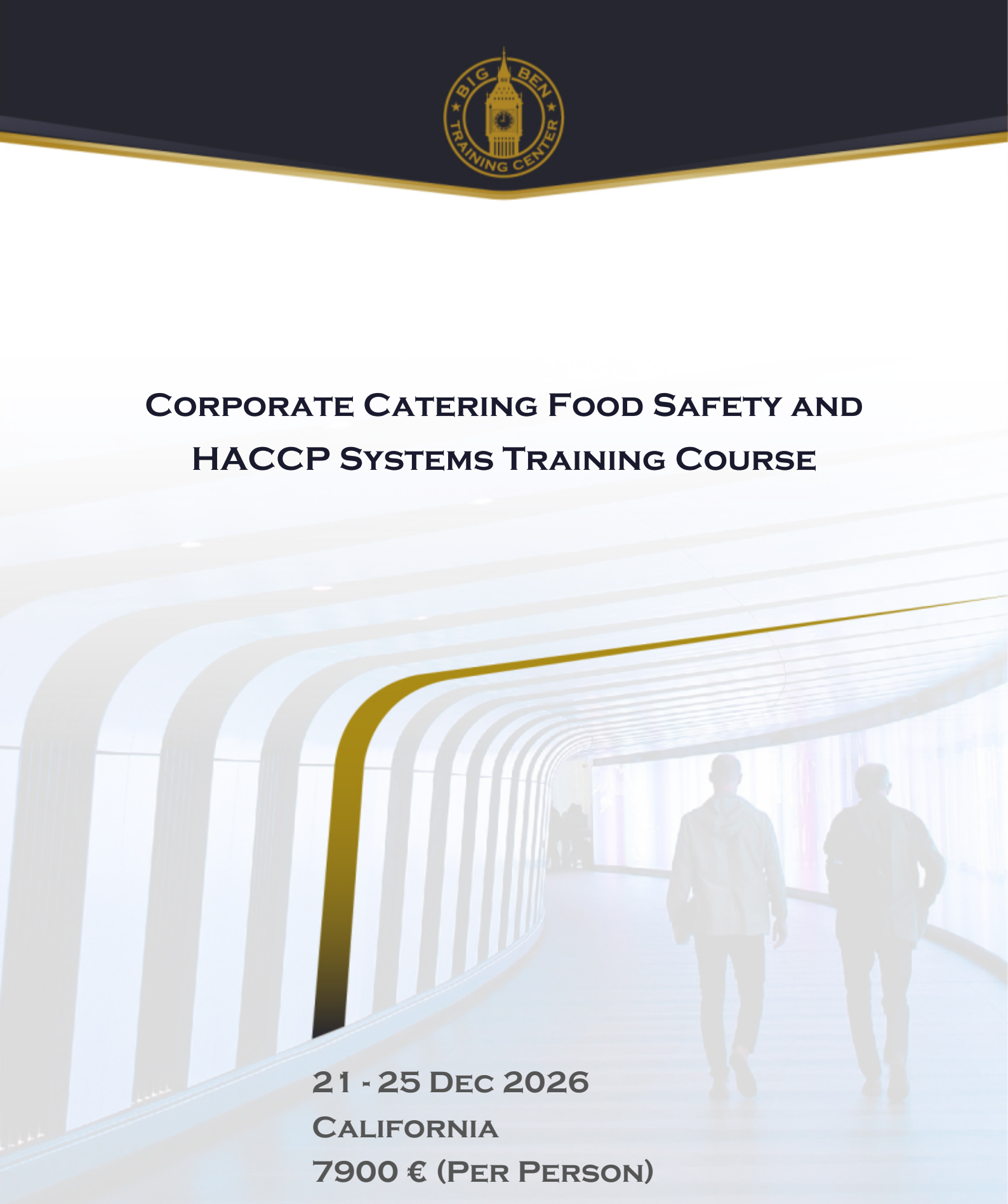
Corporate Catering Food Safety and HACCP Systems Training Course



21 - 25 Dec 2026

California

7900 € (Per Person)

Ref: #HSE6166_108153

Course Introduction / Overview:

This intensive training course provides a comprehensive framework for establishing, implementing, and managing a robust Food Safety Management System (FSMS) tailored specifically for the high-stakes environment of corporate catering. Participants will delve into the core principles of Hazard Analysis and Critical Control Points (HACCP), moving from foundational knowledge of foodborne illnesses and prerequisite programs to the practical application of developing a full-fledged HACCP plan. The curriculum is designed to address the unique challenges of corporate catering, including large-scale food production, complex supply chains, and the critical need for impeccable brand reputation. As emphasized by food safety expert Frank Yiannas in his influential work, "Food Safety Culture: Creating a Behavior-Based Food Safety Management System," a successful FSMS is built not just on procedures, but on a deeply ingrained culture of safety. This course, offered by BIG BEN Training Center, champions this philosophy by integrating technical skills with strategies for fostering leadership and employee engagement. It equips professionals with the tools to ensure food safety compliance, mitigate risks, and deliver an exceptional and safe dining experience, thereby protecting both consumers and the organization.

Target Audience / This training course is suitable for:

- Catering Managers and Supervisors.
- Executive Chefs and Sous Chefs.
- Food Safety Officers and Quality Assurance Managers.
- Corporate Event Planners and Coordinators.
- Kitchen Staff and Food Handlers seeking career advancement.
- Health and Safety Professionals in the hospitality sector.
- Supply Chain and Procurement Managers for food services.
- Business owners of catering companies.

Target Sectors and Industries:

- Corporate and Business Catering Services.
- Event Management and Conference Centers.
- Hospitality Sector including Hotels and Resorts.
- Airline and Transportation Catering.
- Healthcare and Institutional Catering (Hospitals, Care Homes).
- Educational Institutions (Universities, Schools).
- Contract Foodservice Management Companies.
- Governmental and Non-Governmental Organizations with catering facilities.

Target Organizations Departments:

- Catering and Food and Beverage Operations.
- Quality Assurance and Quality Control.
- Health, Safety, and Environment (HSE).
- Procurement and Supply Chain Management.
- Operations Management.
- Human Resources and Training.
- Facilities Management.
- Audit and Compliance.

Course Offerings:

By the end of this course, the participants will have able to:

- Develop and implement effective prerequisite programs (PRPs) as the foundation for food safety.
- Conduct a thorough hazard analysis to identify potential biological, chemical, and physical food safety risks.
- Determine Critical Control Points (CCPs) within the catering process flow.
- Establish critical limits, monitoring procedures, and corrective actions for each CCP.
- Design a comprehensive and compliant HACCP plan specific to a corporate catering operation.
- Master verification and validation procedures to ensure the HACCP system is working effectively.
- Implement robust documentation and record-keeping systems for food safety management.
- Lead the development of a positive food safety culture within their teams and organization.
- Manage allergen risks and implement effective cross-contamination prevention strategies.
- Prepare for and confidently manage internal and third-party food safety audits.

Course Methodology:

The training methodology at BIG BEN Training Center is designed to be highly interactive, engaging, and practical, ensuring that participants can immediately apply their learning in the workplace. This course moves beyond traditional lectures, employing a blended learning approach that includes dynamic presentations, real-world case studies from the corporate catering industry, and collaborative group workshops. Participants will work in teams to analyze food safety scenarios, conduct mock hazard analyses, and develop components of a HACCP plan. Interactive sessions, facilitated discussions, and Q&A panels encourage active participation and the sharing of experiences. We emphasize a hands-on approach where theoretical concepts are reinforced through practical exercises and problem-solving activities. The instructor provides continuous feedback and guidance, creating a supportive learning environment. This participant-centered methodology ensures a deep understanding of food safety management systems and builds the confidence needed to implement and sustain them effectively within any corporate catering setting.

Course Agenda (Course Units):

Unit One: Foundations of Food Safety and Management Systems

- Introduction to food safety in corporate catering.
- Understanding foodborne illnesses and their causes.
- The role of microbiology in food safety.
- Overview of international food safety standards (e.g., ISO 22000).
- The importance of a Food Safety Management System (FSMS).
- Management responsibility and commitment to food safety.
- Developing a positive food safety culture.

Unit Two: Implementing Prerequisite Programs (PRPs) in Catering

- Establishing facility and equipment design standards.
- Supplier selection and raw material control.
- Implementing effective cleaning and sanitation procedures.
- Personal hygiene programs for food handlers.
- Integrated pest control management.
- Temperature control throughout the food chain.
- Waste management and disposal protocols.
- Traceability systems and product recall procedures.

Unit Three: Mastering the Seven Principles of HACCP

- Principle 1: Conducting a comprehensive hazard analysis.
- Principle 2: Identifying Critical Control Points (CCPs).
- Principle 3: Establishing critical limits for each CCP.
- Principle 4: Developing monitoring procedures.
- Principle 5: Establishing pre-planned corrective actions.
- Principle 6: Implementing verification procedures.
- Principle 7: Establishing effective documentation and record-keeping.

Unit Four: Developing and Implementing a HACCP Plan

- Assembling the multidisciplinary HACCP team.
- Describing the product and its intended use.
- Constructing and verifying a process flow diagram.
- Applying the seven HACCP principles to the flow diagram.
- Creating the formal HACCP plan documentation.
- Training employees on the HACCP system and their roles.
- Strategies for successful implementation and rollout.
- Managing changes to the HACCP plan.

Unit Five: Advanced Food Safety Management and Continuous Improvement

- Effective allergen management and communication.
- Food defense strategies and vulnerability assessments.
- Crisis management and emergency preparedness.
- The role of internal and external food safety audits.
- Techniques for validation and verification of the FSMS.
- Analyzing data for continuous improvement.
- Leadership skills for driving food safety excellence.

FAQ:

Qualifications required for registering to this course?

There are no requirements.

How long is each daily session, and what is the total number of training hours for the course?

This training course spans five days, with daily sessions ranging between 4 to 5 hours, including breaks and interactive activities, bringing the total duration to 20 - 25 training hours.

Something to think about:

Beyond compliance, how can a deeply embedded food safety culture become a strategic asset and a key brand differentiator in the competitive corporate catering industry?

What unique qualities does this course offer compared to other courses?

This course distinguishes itself by moving beyond a generic overview of HACCP to provide a highly specialized focus on the unique operational complexities of the corporate catering industry. Unlike broader food safety courses, every module, case study, and practical exercise is contextualized for environments characterized by large-scale production, diverse menus, off-site service delivery, and high-profile clientele. We emphasize not just the "what" of food safety regulations, but the "how" of practical implementation within a fast-paced, high-pressure catering setting. A significant differentiator is our deep dive into building a sustainable food safety culture, a concept often mentioned but rarely taught with actionable strategies. The curriculum integrates leadership principles and behavioral science to empower managers to foster a proactive, safety-first mindset among their teams. Furthermore, the course content is meticulously structured to bridge the gap between theoretical knowledge and real-world application, ensuring participants leave not with a binder of notes, but with the confidence and a clear roadmap to develop, implement, and continuously improve a world-class food safety management system that protects consumers and enhances corporate reputation.