Agenda

Day 1

8.00 a.m. Session 1 - Welcome, Introductions and Learning Outcomes

Activity 1.1 - Learning Outcomes

Pre-Course Questionnaire Review

Session 2 – Determining Quality Parameters

Activity 2.1 – Identifying Quality Attributes

10:00 a.m. Break

10:15 a.m. Session 3 - Measuring and Controlling Quality using the HACCP method

Activity 3.1 – Differences between the FSP and FQP

Activity 3.2 – Threat Identification and Control

Activity 3.3 – Gourmet Pizza Delivery

- 12.00 noon Lunch
- 12.45 p.m. Session 4 Applying process control in food manufacturing

Activity 4.1 - Histograms

Activity 4.2 – Process Capability

Activity 4.3 – X bar and R chart

Activity 4.4 – Decisions Rules and Trends

Activity 4.5 – Process Control Tools

Session 5 – The SQF Quality Code – What the auditor is looking for

4.30 p.m. Review and End of Course

