FPC

FRESH PRODUCE ACADEMY

Chartered Institute of Environmental Health

Assured

Protect produce.
Protect consumers.
Protect your business.

Fresh & Safe
Protecting Produce, Consumers and Your Business

LEVEL 3 | TWO-DAY COURSE | CIEH ASSURED

Build confidence in fresh produce food safety

Expert-led training to identify, assess and control microbiological hazards throughout fresh produce production, harvesting, packing and distribution.

WHAT YOU WILL LEARN

- **Understand microbiological hazards**
  Identify key pathogens, how contamination occurs and why risks differ between crops.
- **Assess production and crop input risks**
  Assess risks from growing sites, weather, water, soil amendments, substrates and seed, equipment & people.
- **Put effective food safety controls in place**
  Use HACCP principles, hygiene practices, cleaning and horizon scanning to manage risks.
- **Monitor, test and verify controls**
  Select appropriate sampling and testing techniques, interpret results and act on findings.
- **Manage incidents and protect your business**
  Handle food safety incidents, trace affected produce and prevent repeat problems.

UPCOMING COURSE DATES

24–25 NOV 2026
KENT

9–10 DEC 2026
SCOTLAND

13–14 JAN 2027
LOCATION TBC

16–17 FEB 2027
LOCATION TBC

9–10 MAR 2027
LOCATION TBC

WHO SHOULD ATTEND?

Growers, managers and technical professionals responsible for food safety, quality and production.

COURSE FEE: £750 + VAT

Invest just £375 per day in specialist, classroom-based training with practical, real-world application.

COURSE ENQUIRIES & BOOKINGS

Contact FPC / Fresh Produce Academy to enquire or book your place.

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