

Food Security, Safety Standards & Global Regulatory Compliance in Agribusiness

COURSE OVERVIEW

This course provides a framework on how to ensure sustainable food systems that meet international safety, quality, and compliance benchmarks. It explores the interconnection between food production, safety management systems, international regulations, and market access. Delegates will learn to design and implement comprehensive food safety protocols across the value chain from farm production and processing to packaging, distribution, and export. In addition, they will also explore the challenges of traceability, labeling, certification, and risk-based food control systems using digital technologies like blockchain, IoT, and AI.

WHO SHOULD ATTEND?

This course is designed for agribusiness owners, food processors, exporters, food safety and quality assurance officers, government officials in agriculture, health, and trade ministries. It is equally valuable for policy makers, regulatory authorities in food safety, researchers, consultants, development partners, NGOs, logistics, packaging, and supply chain professionals, entrepreneurs in food systems and public health seeking to meet global market compliance for food exports.

COURSE OUTCOMES

Delegates will gain the skills and knowledge to:

- Explain the core principles and pillars of food security in modern agribusiness.
- Identify major global food safety risks and develop effective mitigation strategies.
- Apply international food safety standards such as HACCP, ISO 22000, and Codex.
- Design and manage robust food safety management and traceability systems.
- Build frameworks for risk-based inspection, monitoring, and compliance reporting.
- Promote sustainable food production practices that strengthen consumer confidence and public health.

KEY COURSE HIGHLIGHTS

At the end of the course, you will understand;

- The link between food security, food safety, and sustainable agriculture.
- How to achieve regulatory compliance in domestic and export markets.
- The role of traceability systems and digital tools in supply chain transparency.
- How AI, IoT, and blockchain strengthen food safety and fraud prevention.
- The requirements for certification, labeling, and documentation in global trade.
- How to design risk-based inspection systems for consumer and business protection.
- Case studies on foodborne disease prevention, quality control, and crisis management.

All our courses are dual-certificate courses. At the end of the training, the delegates will receive two certificates.

1. A GTC end-of-course certificate.
2. Continuing Professional Development (CPD) Certificate of completion with earned credits awarded.