

FST Academy presents a

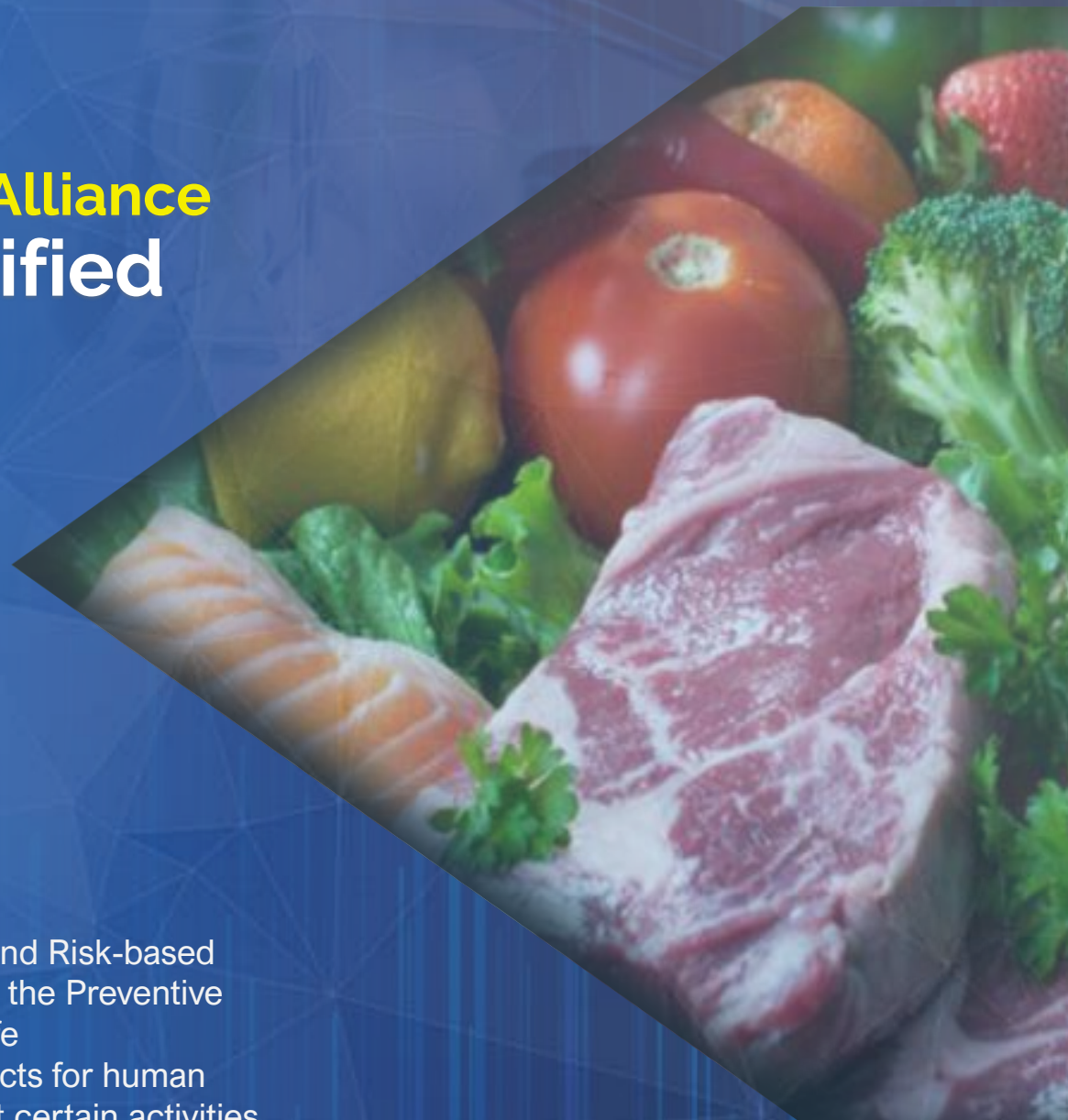
## **Food Safety Preventive Controls Alliance** **Preventive Controls Qualified** **Individual Human Foods** **Workshop**

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**Duration: July 5-7, 2022**

**Modality: Online**

**Cost: \$70,000**



### **About the Course**

The Current Good Manufacturing Practice, Hazard Analysis, and Risk-based Preventive Controls for Human Food regulation (referred to as the Preventive Controls for Human Food regulation) is intended to ensure safe manufacturing/processing, packing and holding of food products for human consumption in the United States. The regulation requires that certain activities must be completed by a “preventive controls qualified individual” who has “successfully completed training in the development and application of risk-based preventive controls”. This course developed by the FSPCA is the “standardized curriculum” recognized by FDA; successfully completing this course is one way to meet the requirements for a “preventive controls qualified individual.”

To learn more, visit: <https://www.ifsh.iit.edu/fspca/fspca-preventive-controls-human-food>

**Registration:** <https://forms.gle/Aihb2Yi6DsATNw2t5>