

# LAPT

LONDON ACADEMY OF PROFESSIONAL TRAINING

CERTIFICATE

## ISO 45001FSF — Occupational Health and Safety in Food Manufacturing

*ISO Certification Programme*



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### LAPT — London Academy of Professional Training

**Address** 85 Great Portland Street, W1W 7LT, London, United Kingdom

**Email** [info@lapt.org](mailto:info@lapt.org)

**Telephone** +44 7513 283044

**Web** [lapt.org](http://lapt.org)

**Reference** FGA-FSF-45001FSF • ISO Food & Agriculture

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AT A GLANCE

|               |                                                |
|---------------|------------------------------------------------|
| REFERENCE     | FGA-FSF-45001FSF                               |
| AWARD         | Certificate                                    |
| ASSESSMENT    | 430 marks — 258 to pass (60%)                  |
| PREREQUISITES | None                                           |
| VALIDITY      | Lifetime                                       |
| AWARDING BODY | LAPT — London Academy of Professional Training |

CURRICULUM

1

Compliance and Legal Requirements

5 chapters · 30 classes 85 marks

• 1 Understanding ISO 45001FSF Standards in Food Safety — 6 classes

› 1.1 Define ISO 45001FSF Standards in Food Safety

› 1.2 Identify Key Compliance Requirements of ISO 45001FSF

› 1.3 Explore Legal Implications of Occupational Health and Safety

› 1.4 Analyze the Role of Leadership in Implementing ISO 45001FSF

› 1.5 Evaluate Risk Assessment Strategies in Food Manufacturing

› 1.6 Develop an Action Plan for ISO 45001FSF Compliance

• 2 Legal Framework: Regulatory Bodies and Food Safety Legislation — 6 classes

› 2.1 Identify Key Regulatory Bodies in Food Safety

› 2.2 Understand the Role of ISO 45001 in Food Manufacturing

› 2.3 Explore Core Food Safety Legislation in the UK

› 2.4 Analyze Compliance Requirements for Food Manufacturers

› 2.5 Evaluate the Impact of Non-Compliance on Food Safety

› 2.6 Develop a Plan for Adhering to Regulatory Standards

• 3 Risk Assessment and Hazard Management in Food Manufacturing — 6 classes

› 3.1 Identify Common Hazards in Food Manufacturing Environments

› 3.2 Evaluate Risks Associated with Identified Hazards

› 3.3 Implement Controls for Hazard Management in Food Safety

› 3.4 Analyze the Importance of Risk Assessment Documentation

› 3.5 Create a Risk Assessment Action Plan for a Food Manufacturing Scenario

› 3.6 Review Compliance Standards for Continuous Hazard Management

• 4 Implementing Health and Safety Policies and Procedures — 6 classes

› 4.1 Analyze Existing Health and Safety Policies in Food Manufacturing

› 4.2 Identify Compliance Gaps in Current Procedures

› 4.3 Develop a Framework for New Health and Safety Policies

› 4.4 Engage Leadership in Policy Implementation Strategies

› 4.5 Create an Effective Training Program for Staff Compliance

› 4.6 Evaluate the Impact of Policies on Workplace Safety Culture

• 5 Monitoring, Auditing, and Continuous Improvement in Compliance — 6 classes

› 5.1 Assessing Current Compliance Practices in Food Manufacturing

› 5.2 Understanding the Legal Framework for Health and Safety Audits

› 5.3 Developing Effective Monitoring Strategies for Safety Compliance

› 5.4 Conducting Internal Audits: Best Practices and Common Pitfalls

› 5.5 Identifying Gaps and Areas for Improvement in Compliance

› 5.6 Implementing Continuous Improvement Processes for Safety Standards

### • 1 Understanding Culture in Food Manufacturing Environments — 6 classes

- › 1.1 Define and Analyze Workplace Culture in Food Manufacturing
- › 1.2 Identify Key Behaviors that Influence Safety Culture
- › 1.3 Explore the Impact of Leadership on Safety Culture
- › 1.4 Assess Communication Strategies for Enhancing Culture
- › 1.5 Develop Action Plans for Promoting Positive Safety Behaviors
- › 1.6 Evaluate the Effectiveness of Cultural Interventions in Practice

### • 2 Identifying and Assessing Behavioral Risks — 6 classes

- › 2.1 Recognize Behavioral Risks in Food Manufacturing Environments
- › 2.2 Analyze Common Behavioral Safety Incidents in the Workplace
- › 2.3 Identify Key Indicators of Unsafe Behaviors
- › 2.4 Evaluate the Impact of Culture on Behavioral Safety
- › 2.5 Develop a Behavioral Risk Assessment Checklist
- › 2.6 Implement Strategies to Mitigate Identified Behavioral Risks

### • 3 Promoting Positive Safety Behaviors — 6 classes

- › 3.1 Identify Key Positive Safety Behaviors in Food Manufacturing
- › 3.2 Analyze the Impact of Leadership on Safety Culture
- › 3.3 Develop Strategies to Reinforce Positive Behavioral Practices
- › 3.4 Create a Framework for Safety Behavior Monitoring and Feedback
- › 3.5 Implement Recognition Programs for Exemplary Safety Behaviors
- › 3.6 Evaluate and Adapt Safety Behavior Initiatives for Continuous Improvement

### • 4 Leadership's Role in Shaping Safety Culture — 6 classes

- › 4.1 Define Safety Culture and Its Importance in Food Manufacturing
- › 4.2 Identify the Key Leadership Behaviours that Influence Safety Culture
- › 4.3 Explore Effective Communication Strategies for Promoting Safety
- › 4.4 Assess the Impact of Leadership Style on Workplace Safety Attitudes
- › 4.5 Develop Action Plans for Leaders to Enhance Safety Culture
- › 4.6 Evaluate the Outcomes of Safety Culture Initiatives in Food Manufacturing

### • 5 Measuring and Sustaining Safety Culture Change — 6 classes

- › 5.1 Define Key Metrics for Safety Culture Assessment
- › 5.2 Conduct Baseline Safety Culture Surveys
- › 5.3 Analyze Survey Data for Insightful Trends
- › 5.4 Develop Action Plans Based on Survey Findings
- › 5.5 Implement Safety Culture Improvement Strategies
- › 5.6 Evaluate the Impact of Culture Change Initiatives

### • 1 Understanding ISO 45001: Core Concepts and Objectives — 6 classes

- › 1.1 Explore the Origins and Purpose of ISO 45001
- › 1.2 Identify Key Terminology in ISO 45001 Framework
- › 1.3 Analyze the Benefits of Implementing ISO 45001 in Food Manufacturing
- › 1.4 Examine the Structure of ISO 45001 Standards
- › 1.5 Discuss the Role of Leadership in ISO 45001 Implementation
- › 1.6 Develop an Action Plan for Integrating ISO 45001 Practices

### • 2 Occupational Health and Safety Management System (OHSMS) Structure — 6 classes

- › 2.1 Identify Key Components of OHSMS in Food Manufacturing
- › 2.2 Analyze the ISO 45001 Structure and Its Importance
- › 2.3 Explore Roles and Responsibilities in OHS Management
- › 2.4 Develop Effective OHS Policies for Food Organizations
- › 2.5 Implement Communication Strategies for OHSMS Success
- › 2.6 Evaluate the Impact of OHSMS on Workplace Safety Culture

### • 3 Leadership Commitment and Worker Participation in Safety Culture — 6 classes

- › 3.1 Define Leadership's Role in Safety Culture
- › 3.2 Identify Key Principles of Worker Participation
- › 3.3 Analyze Effective Communication Strategies for Safety
- › 3.4 Assess Leadership Commitment in Your Organisation
- › 3.5 Develop a Worker Participation Framework for Safety Initiatives
- › 3.6 Implement Strategies to Foster a Positive Safety Culture

### • 4 Risk Assessment and Hazard Identification in Food Manufacturing — 6 classes

- › 4.1 Identify Common Hazards in Food Manufacturing Environments
- › 4.2 Understand the ISO 45001 Risk Assessment Process
- › 4.3 Evaluate Risks Associated with Identified Hazards
- › 4.4 Prioritize Risks Based on Likelihood and Impact
- › 4.5 Develop Control Measures for Risk Mitigation
- › 4.6 Implement and Review Risk Assessment Strategies in Practice

### • 5 Continuous Improvement and Compliance Monitoring Strategies — 6 classes

- › 5.1 Identify Key Components of Continuous Improvement in ISO 45001
- › 5.2 Analyze Compliance Monitoring Techniques in Food Manufacturing
- › 5.3 Develop Effective Strategies for Safety Performance Measurement
- › 5.4 Implement Feedback Loops for Enhancing Occupational Health and Safety
- › 5.5 Evaluate the Role of Leadership in Sustaining Continuous Improvement
- › 5.6 Create an Action Plan for Compliance Monitoring and Improvement

**• 1 Understanding ISO 45001FSF Standards in Food Safety Leadership**

— 6 classes

- › 1.1 Explore ISO 45001FSF Standards in Food Safety Leadership
- › 1.2 Identify Key Principles of Occupational Health and Safety
- › 1.3 Analyze Leadership Roles in Implementing ISO Standards
- › 1.4 Assess the Impact of Safety Culture on Food Manufacturing
- › 1.5 Develop Strategies for Enhancing Employee Engagement in Safety
- › 1.6 Implement Action Plans for Continuous Improvement in Food Safety

**• 2 The Role of Leadership in Occupational Health and Safety (OHS)**

— 6 classes

- › 2.1 Define Leadership's Impact on OHS in Food Manufacturing
- › 2.2 Identify Key Leadership Competencies for Effective OHS
- › 2.3 Explore the Benefits of a Leadership-Driven Safety Culture
- › 2.4 Analyze Real-World Examples of Leadership in OHS
- › 2.5 Develop a Leadership Action Plan for Enhancing OHS
- › 2.6 Evaluate Leadership Challenges and Solutions in OHS Implementation

**• 3 Risk Assessment and Management Practices in Food Safety**

— 6 classes

- › 3.1 Identify Key Hazards in Food Manufacturing Environments
- › 3.2 Evaluate Risk Levels Associated with Identified Hazards
- › 3.3 Develop Effective Control Measures for Food Safety Risks
- › 3.4 Implement Risk Management Strategies in Food Production
- › 3.5 Communicate Risk Findings to Stakeholders Effectively
- › 3.6 Review and Improve Risk Assessment Processes Regularly

**• 4 Engaging Workforce Participation in Health and Safety Initiatives**

— 6 classes

- › 4.1 Identify Key Drivers for Workforce Engagement in Health and Safety
- › 4.2 Analyze Barriers to Effective Employee Participation in Safety Initiatives
- › 4.3 Develop Strategies to Foster a Culture of Safety and Engagement
- › 4.4 Implement Communication Techniques to Enhance Safety Awareness
- › 4.5 Evaluate the Impact of Leadership on Workforce Participation in Safety
- › 4.6 Create an Action Plan for Continuous Improvement in Health and Safety Engagement

**• 5 Monitoring, Review, and Continuous Improvement in OHS Systems**

— 6 classes

- › 5.1 Identify Key Performance Indicators for OHS Monitoring
- › 5.2 Implement Effective Data Collection Techniques for OHS
- › 5.3 Analyze Monitoring Data to Identify Safety Trends
- › 5.4 Conduct Regular Reviews of OHS Policies and Procedures
- › 5.5 Develop Action Plans Based on Review Findings
- › 5.6 Foster a Culture of Continuous Improvement in OHS Management

**• 1 Understanding the Importance of Performance Monitoring in Food Safety Management Systems**

— 6 classes

- › 1.1 Define Key Concepts in Performance Monitoring for Food Safety
- › 1.2 Identify the Benefits of Performance Monitoring in Food Safety Management
- › 1.3 Explore Key Metrics for Evaluating Food Safety Performance
- › 1.4 Analyze Case Studies on Performance Monitoring Successes and Failures
- › 1.5 Develop a Performance Monitoring Plan for Food Safety Initiatives
- › 1.6 Implement Continuous Improvement Strategies Based on Performance Data

**• 2 Key Performance Indicators (KPIs) for Occupational Health and Safety in Food Manufacturing**

— 6 classes

- › 2.1 Define Key Performance Indicators (KPIs) for Occupational Health and Safety
- › 2.2 Identify Relevant KPIs for Food Manufacturing Context
- › 2.3 Establish Baseline Measurements for Selected KPIs
- › 2.4 Develop Strategies to Monitor KPI Performance Effectively
- › 2.5 Analyse KPI Data to Identify Trends and Areas for Improvement
- › 2.6 Implement Action Plans Based on KPI Analysis in Food Manufacturing

**• 3 Data Collection Techniques for Effective Performance Monitoring**

— 6 classes

- › 3.1 Identify Key Data Types for Performance Monitoring
- › 3.2 Explore Qualitative vs. Quantitative Data Collection Methods
- › 3.3 Implement Survey Techniques to Gather Employee Feedback
- › 3.4 Utilize Observational Techniques to Assess Safety Practices
- › 3.5 Integrate Technology for Real-Time Data Collection
- › 3.6 Analyze Data Trends to Drive Continuous Improvement

**• 4 Analyzing Performance Data to Identify Trends and Areas for Improvement**

— 6 classes

- › 4.1 Collecting Performance Data for Occupational Health and Safety
- › 4.2 Analyzing Data Sets to Identify Safety Trends
- › 4.3 Utilizing Statistical Tools for Performance Assessment
- › 4.4 Identifying Root Causes of Safety Incidents through Data
- › 4.5 Setting Performance Benchmarks for Continuous Improvement
- › 4.6 Developing Action Plans Based on Performance Insights

**• 5 Implementing Continuous Improvement Strategies Based on Performance Findings**

— 6 classes

- › 5.1 Analyze Performance Metrics to Identify Areas for Improvement
- › 5.2 Develop Action Plans Based on Performance Findings
- › 5.3 Implement Changes in Safety Procedures in Response to Findings
- › 5.4 Train Staff on New Continuous Improvement Strategies
- › 5.5 Monitor the Impact of Changes on Occupational Health and Safety
- › 5.6 Review and Refine Strategies for Ongoing Performance Enhancement

**• 1 Understanding Risk in Food Manufacturing** — 6 classes

- › 1.1 Define and Identify Risk Factors in Food Manufacturing
- › 1.2 Analyze Common Hazards in Food Production Environments
- › 1.3 Assess the Impact of Risks on Occupational Health and Safety
- › 1.4 Explore Risk Assessment Methodologies in the Food Industry
- › 1.5 Develop Effective Risk Control Strategies for Food Manufacturers
- › 1.6 Implement Continuous Monitoring and Improvement for Risk Management

**• 2 Risk Assessment Methodologies** — 6 classes

- › 2.1 Identify Key Components of Risk Assessment Methodologies
- › 2.2 Analyze Common Risks in Food Manufacturing Environments
- › 2.3 Evaluate the Effectiveness of Existing Risk Assessment Tools
- › 2.4 Apply Qualitative Risk Assessment Techniques in Case Studies
- › 2.5 Develop a Risk Matrix for Prioritizing Food Safety Risks
- › 2.6 Create an Action Plan to Mitigate Identified Risks

**• 3 Identifying Hazards and Vulnerabilities in Food Processes** — 6 classes

- › 3.1 Define and Categorize Hazards in Food Manufacturing
- › 3.2 Analyze Vulnerabilities in Food Processing Stages
- › 3.3 Conduct a Hazard Identification Workshop
- › 3.4 Evaluate Risk Levels Associated with Identified Hazards
- › 3.5 Develop Risk Mitigation Strategies for Food Processes
- › 3.6 Implement a Continuous Monitoring Plan for Hazards

**• 4 Implementing Risk Control Measures** — 6 classes

- › 4.1 Identify Common Risks in Food Manufacturing
- › 4.2 Assess the Impact of Identified Risks
- › 4.3 Explore Risk Control Options in the Workplace
- › 4.4 Develop Standard Operating Procedures for Risk Mitigation
- › 4.5 Implement Control Measures and Monitor Effectiveness
- › 4.6 Review and Revise Risk Management Strategies Regularly

**• 5 Risk Communication and Leadership in Food Safety** — 6 classes

- › 5.1 Define Key Concepts in Risk Communication for Food Safety
- › 5.2 Identify Stakeholders in Food Safety Risk Communication
- › 5.3 Develop Effective Messaging Strategies for Food Safety Risks
- › 5.4 Analyze Case Studies of Successful Risk Communication in Food Manufacturing
- › 5.5 Implement a Risk Communication Plan in a Food Safety Context
- › 5.6 Evaluate the Role of Leadership in Enhancing Risk Communication