

# Risk Assessment and Root Cause Analysis

**Duration** 1 day

## Target Audience

This course has been developed for anyone involved in the crucial area of maintaining food safety management systems, including the HACCP team, Internal Auditors and Quality Managers.

## Course Description

The course examines the common mechanisms for undertaking a risk assessment and establishing effective control of food safety. The student will learn the difference between symptom and cause and how to differentiate between root cause and contributing factors. Common Root Cause Analysis techniques generally utilised by industry will be examined and compared:

- 5 Whys
- Fishbone diagram
- Pareto Analysis

## Learning Outcomes

At the end of the course, the student will understand the following:

- How to identify hazards and evaluate risks
- How to use a hazard assessment and risk evaluation matrix
- How to eliminate or reduce the risk using controls
- Introduction to Root Cause Analysis
- Understand the impact of contributory factors
- Have an overview of commonly used problem-solving techniques
- How to apply five common Root Cause Analysis tools

**Assessment** - Assessment of the delegates' progress is by classroom-based workshops.

**Certification/Accreditation** - CPD