Intertek Alchemy Courses

Self-paced Course

The AFIA has partnered with workforce training software, Intertek Alchemy, to offer discounted, on-demand eLearning courses tailored for manufacturers, processors and distributors. These self-paced, industry-recognized certifications and practical training programs enhance food safety, regulatory compliance, leadership and workplace safety.

Classes Great For:

- Employees looking to improve food safety and leadership skills
- Food safety and quality professionals
- HACCP and compliance team members
- Internal auditors and safety staff
- Supervisors and team leaders in food manufacturing

Sectors of Industry:

- Commercial Feed Manufacturer
- Integrated Feed Manufacturer

Course Options

Basic HACCP Certification
- Food safety and quality professionals
- HACCP team members and production supervisors

Internal Auditor Training
- Internal auditors and compliance staff
- Food safety and quality leaders

Alchemy of Leadership – Full Training Collection
- Frontline supervisors and team leads
- New managers in food production

OSHA Foundations Course
- New hires and supervisors
- EHS and safety staff

Risk Assessment Course
- Food safety and quality managers
- HACCP and compliance professionals

Root Cause Analysis
- Quality assurance and food safety teams
- Operations and continuous improvement staff

Learning Objectives / Outcomes:

Basic HACCP Certification
- Understand the principles of Hazard Analysis and Critical Control Points (HACCP) and their role in food safety systems.
- Develop and implement a HACCP plan aligned with Codex principles and USDA/FDA requirements.
- Identify food safety hazards, establish critical control points, and maintain compliance through monitoring and corrective actions.

Internal Auditor Training
- Learn how to plan, conduct, and document effective internal food safety audits.
- Evaluate compliance with SQF, BRCGS, and other GFSI benchmarked standards.
- Apply corrective action and follow-up processes to strengthen continuous improvement and audit readiness.

Alchemy of Leadership – Full Training Collection
- Strengthen communication and coaching skills to lead frontline teams effectively.
- Develop strategies for conflict resolution, employee motivation, and team engagement.
- Build leadership practices that support workplace safety, productivity, and operational success.

OSHA Foundations Course
- Understand core OSHA workplace safety requirements and compliance expectations.
- Recognize common hazards in food manufacturing environments and apply preventive measures.
- Promote a proactive safety culture through safe work practices and hazard awareness.

Risk Assessment Course
- Learn methodologies to identify, evaluate, and prioritize food safety risks across operations.
- Apply risk-based decision-making tools to strengthen preventive controls and food safety plans.
- Support continuous improvement initiatives through effective hazard evaluation and mitigation strategies.

Root Cause Analysis
- Apply root cause analysis tools to investigate food safety and quality non-conformances.
- Conduct effective investigations to identify underlying causes of recurring issues.
- Develop and implement sustainable corrective actions that improve operational performance and compliance.