

Food Safety Culture Introduction Training Course

COURSE DESCRIPTION

The purpose of this course is to equip you with the knowledge and understanding of Food Safety Culture and its shared values, beliefs and norms that affect mindset and behaviour towards food safety in, across and throughout an organisation.

DURATION:	1 Day 8 Hours	DELIVERY:	Face to Face VILT
ACCREDITATION:	SGS	LANGUAGE:	English

PROFESSIONALS WORKING WITHIN THE FOOD INDUSTRY

LEARNING OBJECTIVES

Upon completion of this course, you will be able to:

- Explain the concept of food safety culture.
- Discuss the development of a food safety culture.
- Know the requirements to implement a food safety culture.
- Be aware of the requirements of auditing a food safety culture.
- Understand the uses and importance of food safety culture reporting tools.

AUDIENCE

This course is designed for:

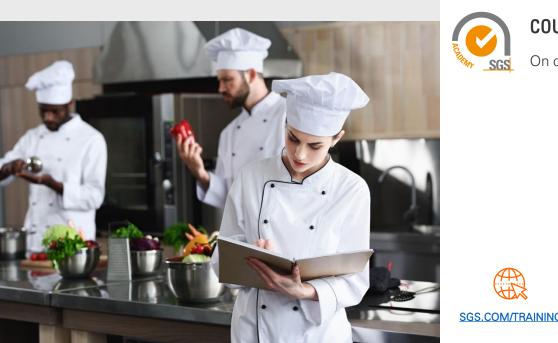
• All employees working within the food industry.

SGS ACADEMY | Training Course

Introduction to Food Safety Culture

COURSE CONTENT

- Introduction to the concept of a Food Safety Culture
- Developing a Food Safety Culture
- Implementing and monitoring a Food Safety Culture Programme
- Auditing a Food Safety Culture
- Food Safety Culture reporting



PRIOR KNOWLEDGE

For anyone attending this course It is advisable to read through:

"A Culture of Food Safety – A Position Paper from the Global Food Safety Initiative (GFSI)".

COURSE CERTIFICATION

On completion of this course you will be issued with a "Certificate of Attendance".





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