



Empowering & Inspiring Excellence

Company Registration No. 2014/063827/07

Food Safety Culture: Practical Implementation

Course Code: FBFS 48

Course Overview

Establishing a food safety culture is a crucial aspect every food manufacturing company has to consider. Many food manufacturing businesses that have gone on to successfully implement food safety management systems (FSMS) have noted that besides food safety training & auditing, an established food safety culture is the glue that brings it all together. This is because every individual involved in the production, manufacturing, distribution and consumption has a critical role to play in ensuring that the food is safe for consumption. The Global Food Safety Initiative (GFSI) defines food safety cultures as, “shared values, beliefs and norms that affect mindset and behavior toward food safety in, across and throughout an organization.” Therefore, a food safety culture goes beyond the checklists and paperwork that have become synonymous with FSMS.

FSSC 22000 has highlighted the importance of food companies establishing food safety culture through the addition of that requirement in the latest version 5.1. This course will equip participants with the practical skills to implement the scheme requirements on food safety culture which is bench marked on some of the ISO 22000 clauses which are linked to the pillars of food safety culture such as training, communication, feedback from employees and the Performance measurement on food safety culture related activities.

The BRCGS global food safety standard focuses attention on the development of a food safety culture by senior management & leadership. This course helps participants to understand the importance of the leadership & management in setting the example for the successful implementation of food safety management systems throughout an organization and thus senior management is strongly encouraged to attend this training. Participants will be guided through the process of delivering a food safety culture by identifying, assessing & improving their organizations food safety culture. Case studies and practical examples in documenting food safety culture will be given.

Course Objectives (Expected Outcomes)

On completion of the course participants will have knowledge and skills to;

- Understand what is food safety culture
- Create a Food Safety Culture in an organization
- Assess an organization's Food Safety Culture
- Measure Food Safety Culture in the organization
- Implement and document food safety culture in their organizations as per standard requirements i.e. FSSC 22000 v5.1 or BRCGS

Course Content

Day 1

- What is Food Safety Culture?
- Establishing a Food Safety Culture

Day 2

- Measuring Food Safety Culture
- Assessing a Food Safety Culture

Day 3

- Implementing and documenting Food Safety Culture: Standard Requirements
 - FSSC 22000 v5.1 requirements
 - Training
 - Communication
 - Feedback from employees
 - Performance measurement on food safety related activities
 - BRCGS requirements

Who should attend?

- Senior Managers, Food Safety Team, Technical Managers, Quality Assurance, Quality Control Managers, Production Managers, Purchasing Managers, Logistics Managers, Procurement & Supply Chain personnel and all persons working in the food industry wanting to improve & understand the concept of Food Safety Culture

Assessment

- Formative assessment through online discussions, case studies and student activities/exercises
- Examination at the end of the course may be given.
- Portfolio of Evidence

- Full attendance of all contact sessions is essential for a certificate to be issued

Entry requirements

- Knowledge of any Food Safety Management System
- Basic understanding of English and be able to read and write.

Course Duration: 3 Days with 4 hours' contact /lecture time per day or 2 Days with 8 hours contact /lecture time per day

Cost: As per quotation

For Further Information on our training courses, or to register for a course, please contact us on:

Tel: Cell: +27 82 837 1753, Cell: +27 63 771 8291, +27 12 542 1192

Email: kotsa@foodbevconsult.co.za; info@foodbevconsult.co.za

www.foodbevconsult.co.za

FoodBev International Consulting (Pty) Ltd, 114 Graskop Rd, Waterkloof Heights, Pretoria, 0065, South Africa.