

ASSESSMENT

N/A

TRAINING OPTIONS

Contact Session

MOQ for onsite: 10

DURATION

Grouped sessions (1.5 hours per session)

COST PER PERSON

Contact for Cost

GET IN TOUCH

Email: info@techniqfss.co.za WhatsApp: +27 81 584 0766 www.techniqfss.co.za

OVERVIEW

This course aims to provide a practical informative overview of food safety, culture practices and behaviour in the workplace, as requirement by FSSC 22000 including:

- Defining food safety and quality culture.
- Leadership commitment
- Effective Communication
- Employee Involvement
- Training
- Behavioural standards
- Measuring culture
- Continuous improvement

TARGET AUDIENCE

General workers/ All staff

LEARNING OUTCOME

Participants will understand the importance of food safety culture and recognize their role in maintaining and promoting safe food practices within the organisation.

COURSE GRADING

Beginner

CERTIFICATION

Electronically generated Certificate of Attendance presented on completion.