SQT

TRAINING THAT DEVELOPS *REAL* CAPABILITY











# Food Safety Culture

**FS015**

## Food Safety Culture

There is no doubt that Food Safety Standards have improved significantly over the past twenty years in all sectors of the supply chain driven primarily by major product recalls, GFSI and retailer standards. Large multinational food manufacturers have also driven improvements through increased expectations of the upstream supply chain.

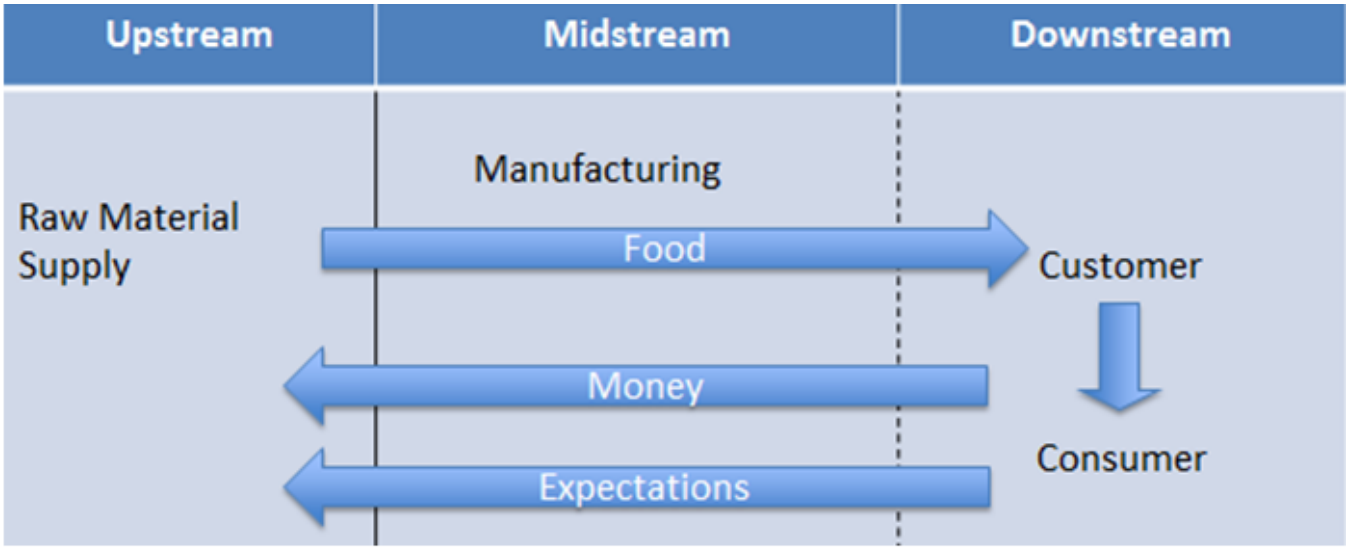



*Figure 1: Elements of Food Supply Chain*

As companies' food safety management systems have matured with 10-15 years of BRC Grade A or FSSC Certification, the expectation now is that Food Businesses have a strong Food Safety Culture. If most CEOs were asked "Do you have a strong Food Safety Culture?" they would all say "yes" believing that they do, but do they?

In challenging oneself as to whether your Food Business really has a best practice Food Safety Culture you must first establish what is culture? There are many definitions to be found but the following two are perhaps the more accurate and thought provoking respectively:

*"Culture is the system of knowledge shared by a relatively large group of people."*
The Analysis of Culture' Hall and Trager (1953) {a Foreign Service Institute training manual}

*"Culture is communication, communication is culture"*
The Analysis of Culture' Hall and Trager (1953) {a Foreign Service Institute training manual}

Figure 1 above simply visualizes the elements of the supply chain. Food flows one way, money the opposite and expectation always follows the money "he who pays the piper calls the tune."

What is the tune that your customer expects you to play? They expect you to know their fears, their concerns, their expectations and to understand their Food Safety Culture. It is then up to your entire organisation from CEO to shop floor operator to "communicate" to them in a manner that assures them that you won't let them down.

## Duration & Price

Duration: 1 day
Public Virtual Training: €425
Delivery mode: This programme is available In-Company, and via Public Virtual Training

## Dates & Locations

| Date | Venue | |
|---|---|---|
| 03 Mar 2027 | Virtual | Book Date |

## In-Company Training

Please contact us for more information on our In-Company training options

## What's covered?

- Course Introduction
- Business Context
- Culture Definition
- Visualisation of Culture
- Customer Expectation
- Hazard Control
- Hazard Vs Risk
- Risk Management Life Cycle
- Food Safety Model
- Risk Reduction Vs Residual Risk
- Customer Audit Life Cycle
- Training Cycle (steps 1-4)
- Course Assessment/Review

## Who should participate?

- Chief Executive Officer
- Chief Operating Officer
- Senior Production & Maintenance Personnel
- Technical & Supply Chain Personnel
- Continuous Improvement Personnel

## What will I learn?

Participants achieve the following learning outcomes from the programme;

- Understand what Food Safety Culture is
- Know how to establish Best Practice Food Safety Culture within the organisation
- Know how to measure Food Safety Culture within the organisation and that of the suppliers
- Understand the importance of departmental engagement to achieve Best Practice Food Safety Culture
- Know how to define customer expectations and how to communicate compliance
- Understand the role of Best Practice Food Safety Culture in the continuous improvement process to drive business growth

## How do we train and support you?

**In-House Courses**

For In-House courses, the Tutor will contact the Course Organiser in advance to discuss the programme in more detail in order to tailor it specifically to the organisation.

**Course Manual**

Delegates will receive a very comprehensive course manual.

## Tutors



**Brian Robinson**
View Profile



**Denis Kiely**
View Profile

## What Our Learners Say

We believe in excellence through transparency and continuous improvement. That's why we invite all our delegates to share their experiences on CourseCheck.com, an independent platform dedicated to genuine, unfiltered feedback. Learner insights help us not only to enhance our training programmes but also empower potential learners to make informed decisions. Click on the link below to read firsthand experiences and testimonials from past learners.




Click Here

# SQT TRAINING THAT DEVELOPS *REAL* CAPABILITY

SQT provide a unique combination of high quality, accredited, practical training delivered by leading industry experts and supported by the most up to date learning technology and tools

## LEAN SIX SIGMA, PROCESS & PROJECT MANAGEMENT

- Lean Six Sigma
- Join our Lean Six Sigma Network
- Continual Process Improvement
- Project & Programme Management

## COMPLIANCE, STANDARDS & AUDITING

- Quality
- Environment & Energy Management
- Health & Safety
- Food Safety
- Life Sciences
- Laboratory
- Integrated Management Systems

## LEADERSHIP & PERSONAL DEVELOPMENT

- Leadership & Personal Development
- Train the Trainer

QQI AWARD | IEMA APPROVED | CompEx Part of the JTL Group | FSPCA FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE | CQI IRCA APPROVED TRAINING PARTNER | Chartered Institute of Environmental Health

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