



Food Safety Training for GFSI (Global Food Safety Initiative)

10 days, 7-10 Participants

The Global Food Safety Initiative (GFSI) was developed for food safety management systems to ensure food facilities are processing safe food for consumers. This training will teach Food Manufacturers how and what to expect during their Food Safety Audits. Participants will learn how to effectively show their customers and potential customers, that their manufacturing plant is operating with a structured, comprehensive, and effective food safety program. Participants will learn the skills necessary to meet GFSI guidelines and regulations including Safe Quality Foods (SQF). This course is suited for all Food Manufacturing, and food packaging facilities, from shop floor to management. Participants and management will learn to work as a team to achieve the company's Food Safety goals. Participants can expect clear and intuitive classes focused on Food Safety issues in an interactive, simple fun approach. Workshops and practical application sessions on HACCP, with a final project that will be presented to management at the end of the training. This course is delivered onsite in person.

Course outline: (10 Days Total):

- Management Commitment
- Introduction to Food Safety and GMP training (1day)
- Train and build HACCP Plans with facility team and Train the Trainer (2 days)
- Introduction to SQF program, training SQF designated team to prepare SQF Documents (2 days)
- Document Control and Records (0.5 days)
- Product Identification
- Approved Supplier Program (1 day)
- Product Release
- Validation and Effectiveness
- Verification and Monitoring
- Corrective and Preventative Action (1day)
- Internal Audit (1day)
- Product Identification
- Product Trace, Product withdrawal and Recall and Mock Recall Exercises (1day)
- Food Defense Plan
- Allergen Management for Food Manufacturing (1day)
- Crisis Management
- Employee Training Program