



Canadian Food Processors Institute

Food Processing Human Resources Council

ONLINE COURSE PROFILE

Title: **Food Safety Culture for Supervisors and Managers**

Description: This course discusses food safety culture in the workplace and the critical role effective communication, leadership and commitment have on protecting the food supply. Key concepts include identifying the elements of food safety culture, ways and tools to measure food safety. The importance of supervisor and manager active participation and commitment to food safety in creating a workplace environment that encourages desired food safety behaviour.

Students will be able to demonstrate their ability to apply, analyze and evaluate facts, principles and concepts as well as show knowledge and comprehension of the material

Who should attend? This advanced level food safety culture course is designed for experienced food safety and quality professionals, supervisors and managers in the food and beverage processing industry.

Duration: 2.5 hours

Learning Objectives: At the end of the course students will be able to:

- Discuss the elements of an organizational culture and how these apply to food safety
- Describe how a food safety culture can affect the food supply
- Encourage communication between employees, supervisors and managers
- Differentiate between leading and managing in the workplace
- Evaluate changes in food safety practices
- Describe effective ways to measure food safety culture acceptance and application in the workplace

The goal of this training is to provide supervisors and managers with knowledge, strategies and tools which will help them successfully implement and encourage the adoption and continued improvement of food safety culture in their food processing workplace.

Major Topics:

- What is Food Safety Culture
- How to Measure Food Safety Culture
- Management participation and support
- Employee involvement



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Evaluation Process

FPHRC is committed to providing relevant training in an appropriate and useable form for the food and beverage processing industry. This course has been developed because the subject area is one for which a need for training was identified. The course information and online format was developed with both the subject matter and prospective participants in mind. The FPHRC welcomes evaluations and comments as a method of fulfilling its mandate to provide relevant training for the food and beverage processing industry.

A course evaluation form about course material and delivery will be provided. Though this evaluation is optional, each participant is encouraged to complete a course evaluation to help us make improvements.

Knowledge Evaluation

Adult learners must be able to assess their own performance as they practice new behaviours and theories. Knowledge evaluation for participants will occur at the end of each course module and a final evaluation at the end of the course. Participants must demonstrate a minimum level of knowledge (70%) for the final course evaluation.