



Canadian Food Processors Institute

Food Processing Human Resources Council

ONLINE COURSE PROFILE

Title: Food Processing Safety and You

Description: This course provides the food processing industry – more specifically, the production worker, with general knowledge related to food safety and incorporates elements of sanitation and hygiene. It is designed to be informative and interactive so participants can learn about good industrial practices and how to prevent product contamination.

Who should attend? This course is applicable to industry production personnel in a food processing plant including : new hires, production personnel, etc.

Duration: 1.5 hours

Learning Objectives: The goal of this training is to provide production workers with sufficient information for them to be major contributors to food processing safety practices.

At the end of this course, the participants will be able to:

- Describe the impact of food safety issues
- Describe fundamentals of food safety, sanitation and hygiene
- Distinguish between food safety, product specifications and quality
- Understand the difference between food safety and safe food
- Recognize food contaminates
- Describe the 3 type of food contamination and their sources
- Describe the role of the worker, good housekeeping, sanitation, hygiene, the company and the government in keeping food safe.
- Describe the effects of unsafe food both from a personal and business perspective
- Know what food security means and why it is needed
- Describe or list threats to food security
- Describe the key elements of a food defense plan
- Understand their role in keeping food safe

The goal of this training is to provide food safety knowledge, and strategies which will help clients remain safe in the food processing industry.

Major Topics:

- Food Safety
- Sanitation
- Hazards
- Food Security
- Food Defense Plan
- Food Safety Culture



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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.