



Canadian Food Processors Institute

Food Processing Human Resources Council

ONLINE COURSE PROFILE

Title: Food Safety Culture and You

Description: This course discusses the importance of following food safety procedures and practices when working in Canadian food companies, as these are part of food safety culture. It outlines the role of governments and food companies in protecting the food supply, and identifies how consumers can be negatively affected by improper practices. It covers the important role food workers have in following procedures and telling supervisors and coworkers of food safety problems.

Participants will learn the important role of food workers have in supporting their workplace food safety culture. By following food safety practices, food workers help their employer to protect the consumer, meet government regulations and address business needs.

Who should attend? This course is applicable to all industry personnel in a food processing plant: owners, supervisors, production personnel, sanitation team, labelling and packaging, plant manager, health and safety team, food safety team, etc.

Duration: 0.5 hours

Learning Objectives: At the end of this Food Safety Culture and You course, the participants will be able to:

- Identify how aspects of their culture compare to Canadian culture.
- Recognize that specific food safety concerns in Canada are science-based.
- Identify the role of government in shaping Canadian food safety practices to protect consumer health.
- Identify the role of the food industry has in shaping Canadian food practices.
- Identify that consumers rely on governments and food industry to follow and enforce food safety practices to protect consumer health
- Summarize how Canadian culture informs Canadian food safety practices.
- Explain the responsibility of team members to reinforce Canadian food practices
- Identify the importance of team member communication with supervisors about breaches of food practices to protect their company and the consumer.

The goal of this training is to provide insights and practices which will help clients successful integrate into Canadian society and the food processing workplace.

Major Topics:

- Food Safety Culture
- Risks
- Hazards
- Government Inspections
- Microbiology
- Food Safety and FS Management Systems
- Personnel



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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 be 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.