The Society of Food Hygiene and Technology

SOFHT TRAINING ACADEMY

FOOD SAFETY CULTURE

22nd October 2020

Online Session

Summary details of course content

Building a business culture that supports a strong food safety ethic and behaviour is becoming more and more important. It is simply not enough to train your food handlers in prerequisite programs and HACCP plans. The right culture needs to be embedded throughout the business and be led from the top.

This course takes a step by step approach in how you can develop and maintain a positive food safety culture that delivers safe food to your customers and looks after your brand.

Content is particularly useful in providing key knowledge in achieving new and additional requirements within BRC Global Standard for Food Safety Issue 8. These include food safety culture (clause: 1.1.2) and management review (1.1.4).

Who should attend?

This course is intended for food safety professionals and business leaders where food safety is paramount. It applies to all sectors including small independent food manufacturers and retailers, large chains in retail, casual dining and hospitality, and food manufacturing.

Course content:

Introduction to food safety culture; Factors influencing a food safety culture; The role of leadership and management; Components of a food safety culture; How to assess an existing food safety culture; Developing and promoting a positive food safety culture, How to create a clear plan for continual success.

Cost: £151 (Members), £210 (Non-members), £50 (Students) all plus VAT per delegate
Course book £12 + VAT
Time: Course start time **10.00am** and approximate finish time **3.00pm**
Platform: Zoom & Kahoot

A certificate of attendance is included in the price.

Name

Position

Company

Address

Postcode

Telephone

Email

Signed

Date

ADMINISTRATION DETAILS
- All bookings will be acknowledged and confirmation will be sent on receipt of payment.
- Cheques to be made payable to The Society of Food Hygiene and Technology or charge credit card.

MasterCard or Visa

- Cancellations/Substitutions: Cancellations must be received by letter, fax or email by no less than 4 weeks prior to the event and will be subject to an administration charge of £30.00 + VAT. Thereafter no refunds will be given. Substitutions may be made and the correct delegate rate will be applied.

Cardholder's name

Total amount £

Expiry date

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