

Global Food Safety Training Survey 2015

Bertrand Emond



Global Food Safety Training 2015

- Need for benchmark data: How does my training programme compare to others on a global scale?
- 3rd Annual Global Survey by Campden BRI and Alchemy in partnership with BRC, SGS, SQF, TSI
- Sent to over 25,000 sites world-wide
- Food Manufacturers & Processors



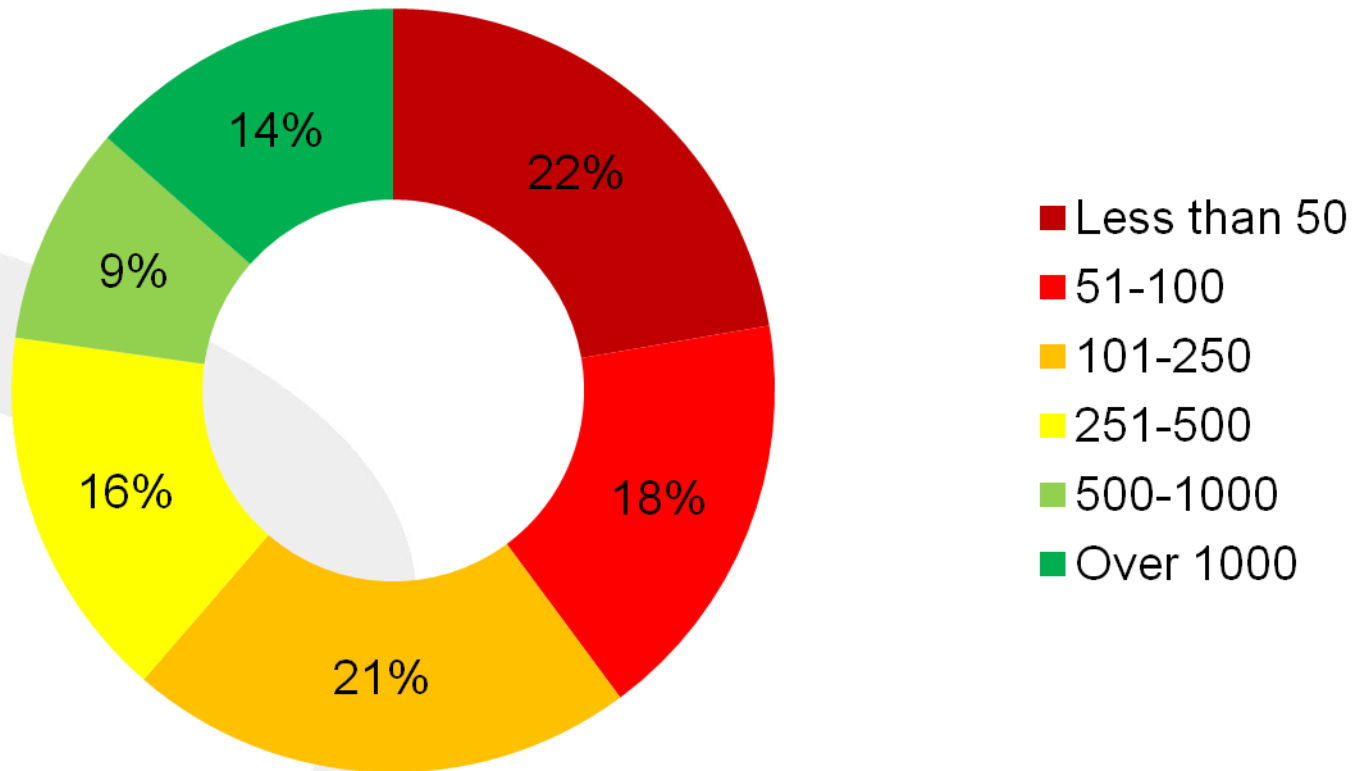
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- Wide scope, including:
 - Business size, sector, region
 - Responsibility for training
 - Budget, amount of training (staff/senior staff)
 - Type of training, topics
 - Training activities audits, deficiencies
 - Ways of measuring competency/qualification
 - How document and manage training records
 - Training goals, needs and challenges
 - Selection criteria for training provider/method
 - Benefits of training
 - Changes compared to last year



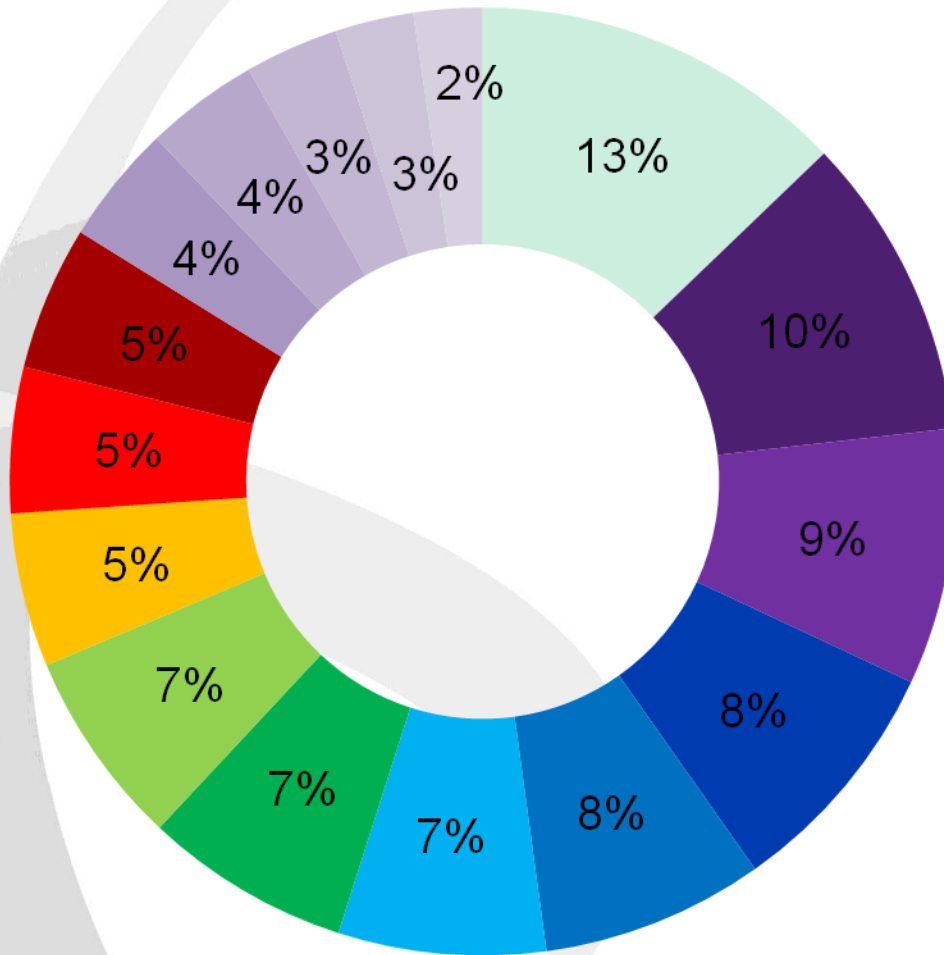
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Number of Full Time Equivalent staff



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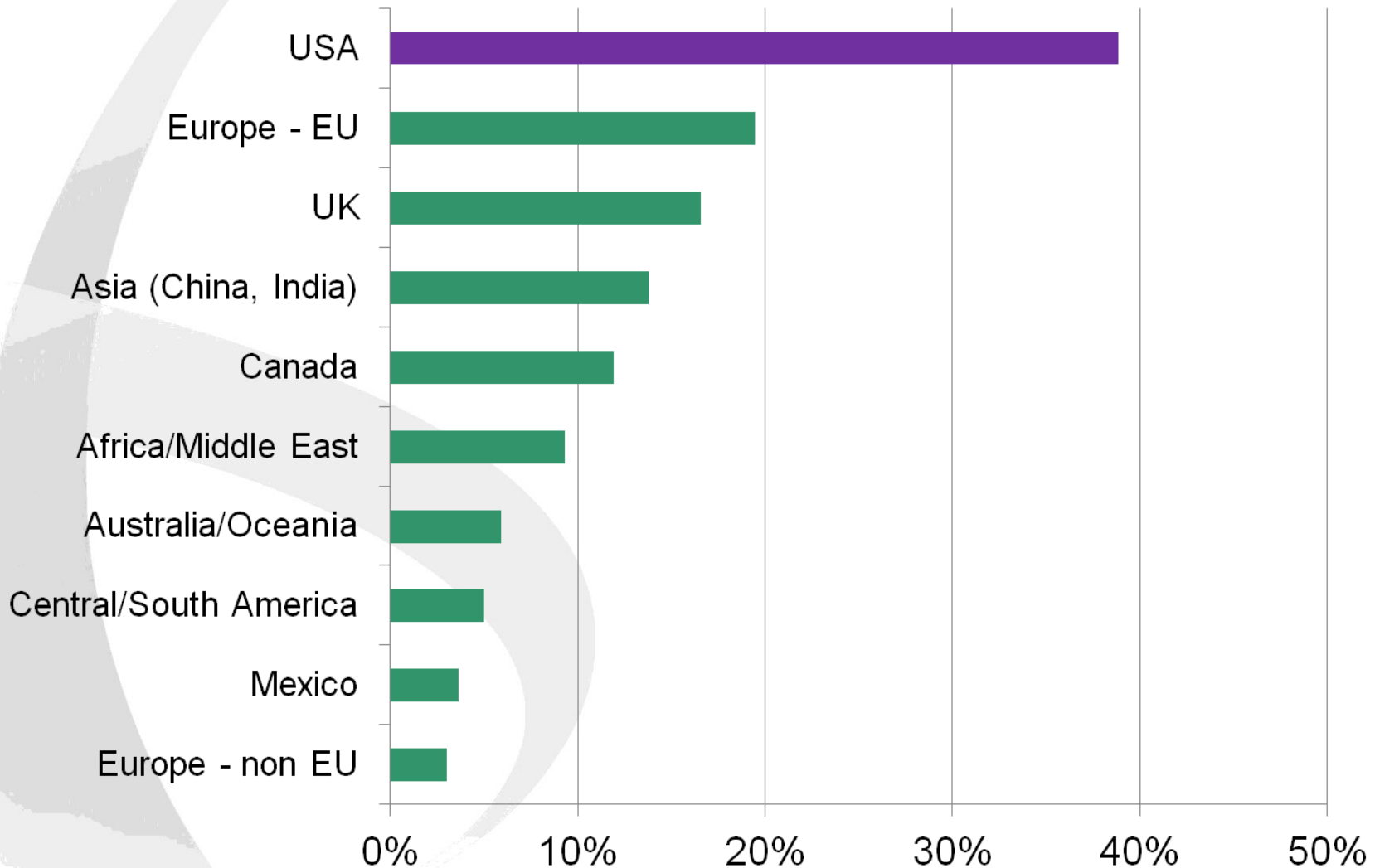
Industry Sectors



- Other
- Cereal and bakery
- Meats fish poultry
- Processed meats fish poultry
- Fruits and vegetables
- Dairy
- Processed fruits vegetables
- Beverages
- Packaging
- Ready Meals
- Sauces and dressings
- Sugar confectionary
- Retail
- Fats and oils
- Sandwiches
- Feed

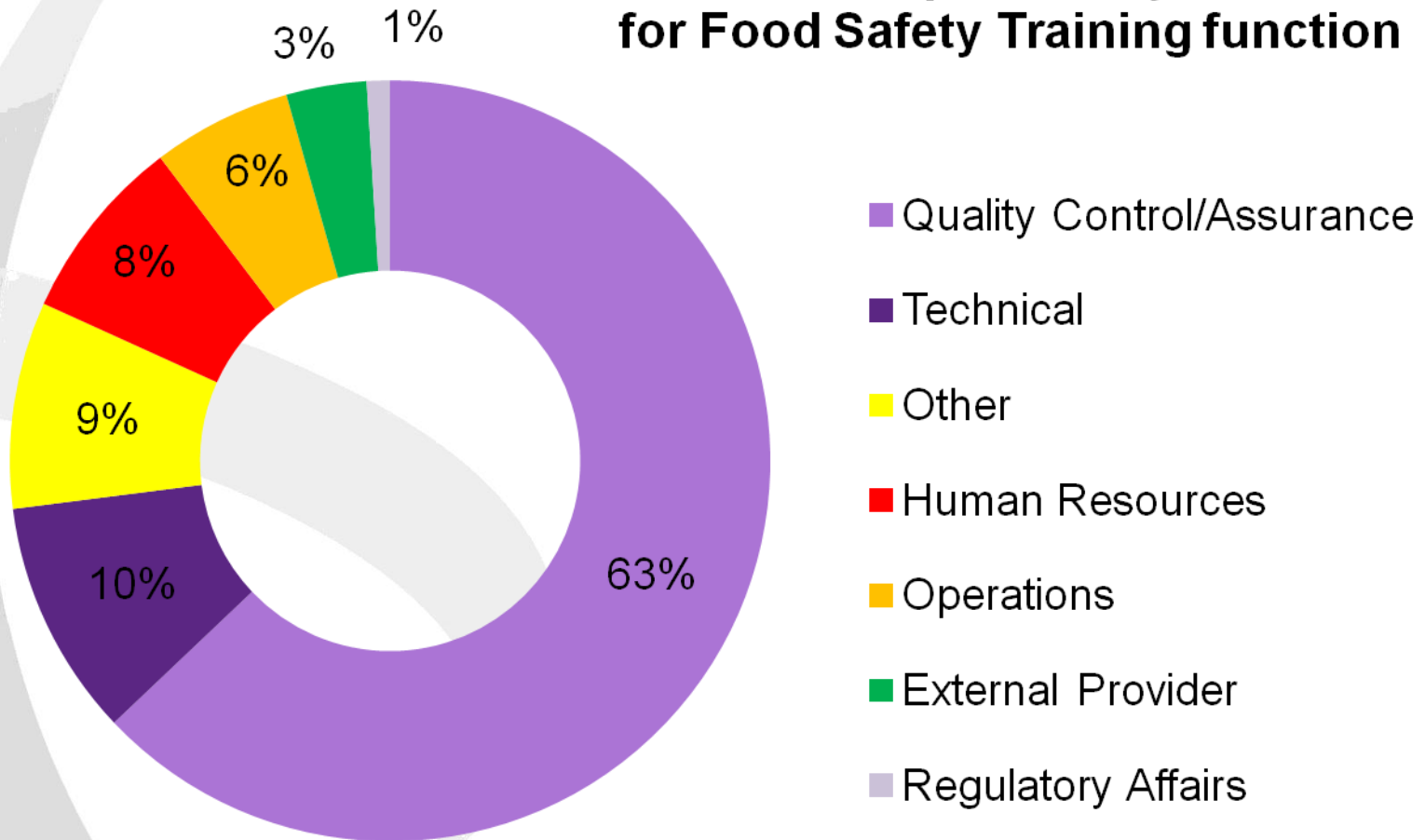
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Geographical Regions



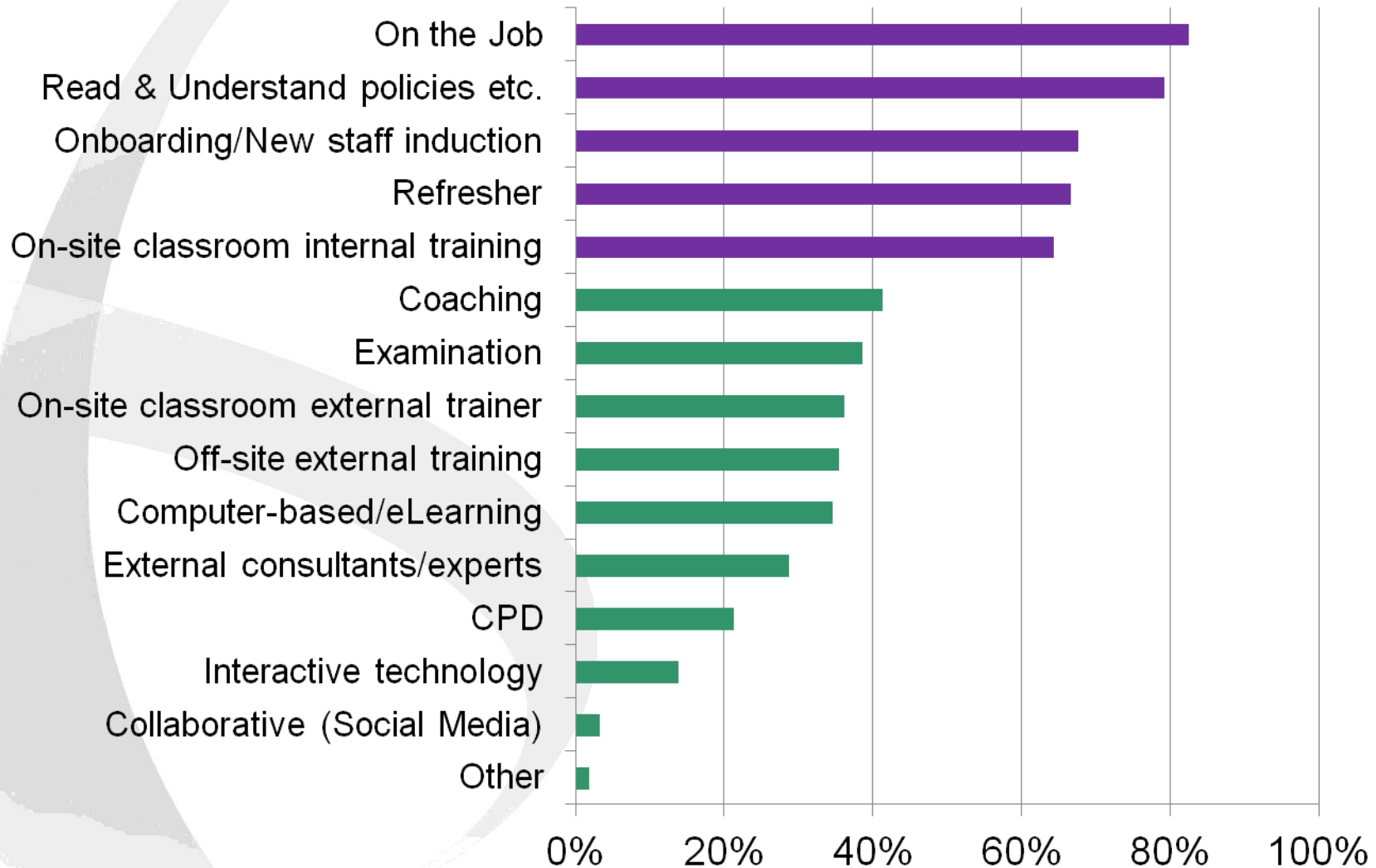
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Responsibility for Food Safety Training function



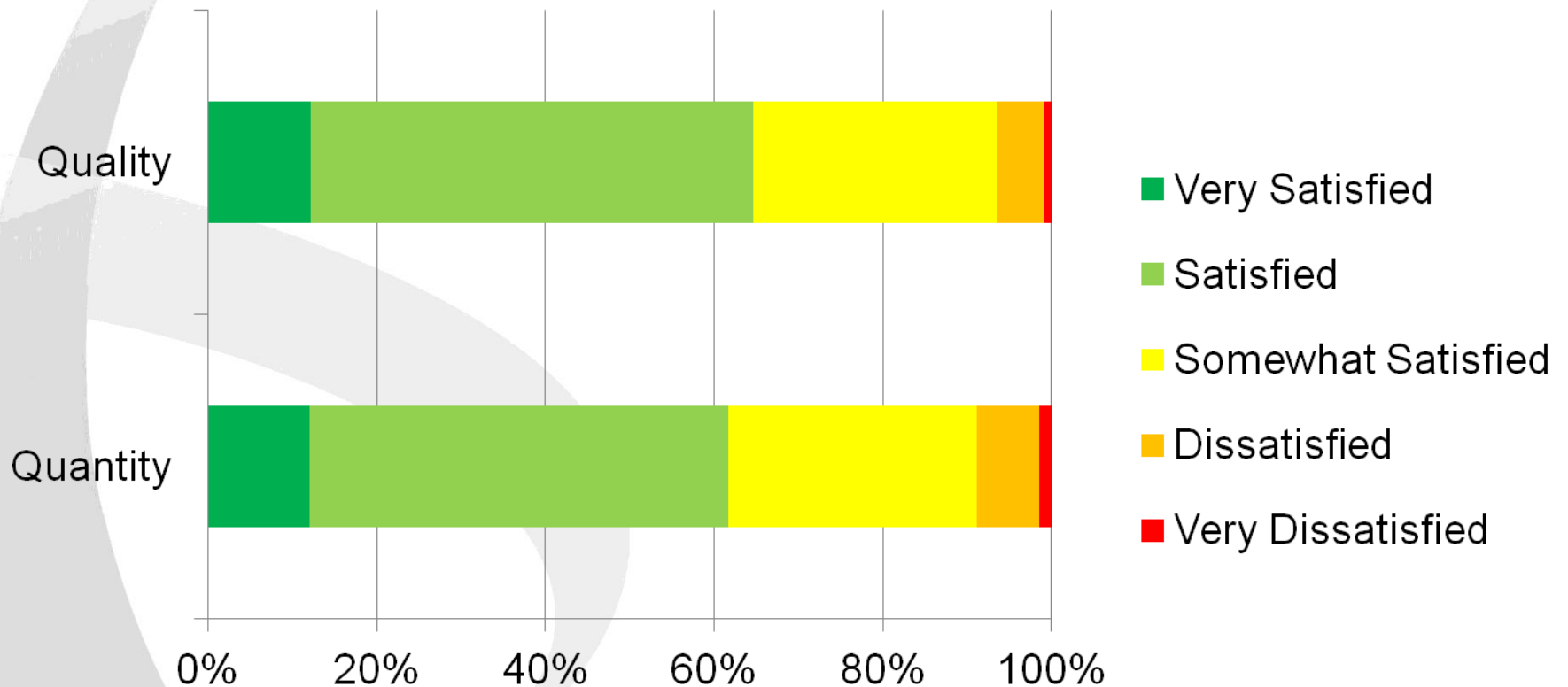
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Types of food safety training undertaken



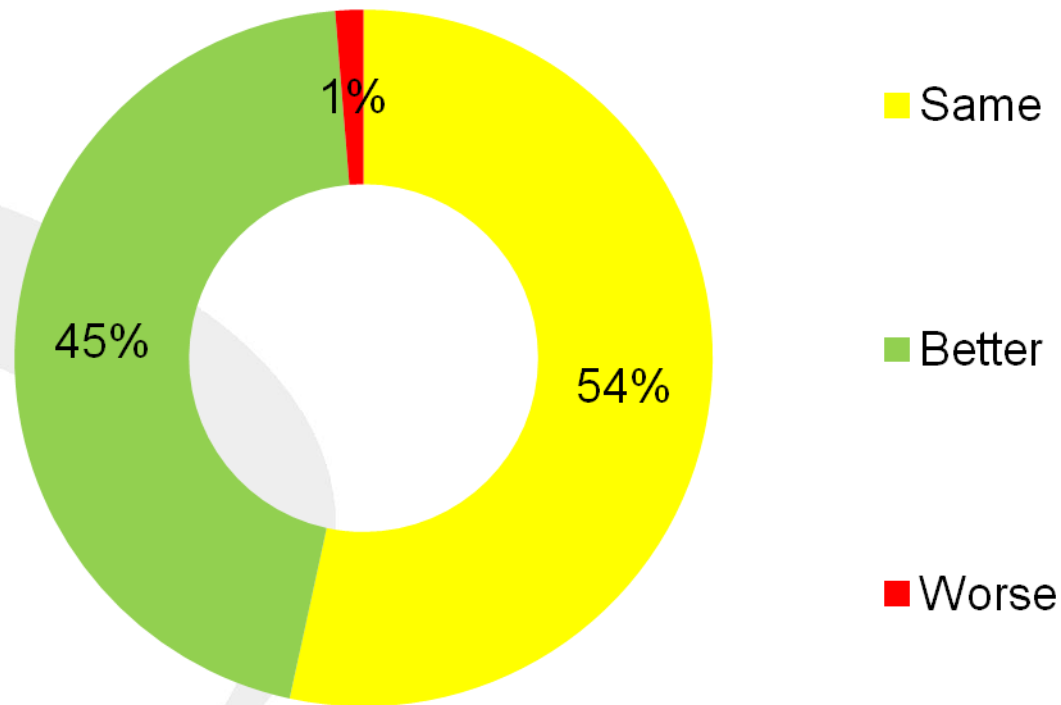
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Level of satisfaction with current food safety training undertaken



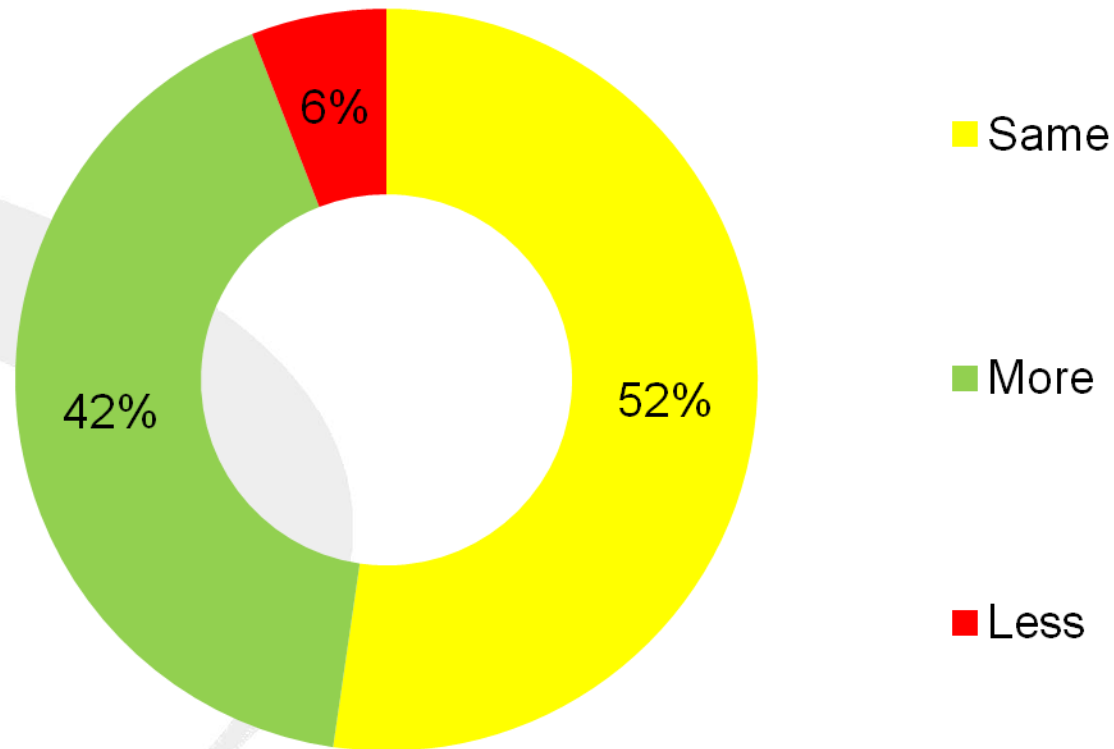
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Satisfaction level with the quality
of training compared to last year



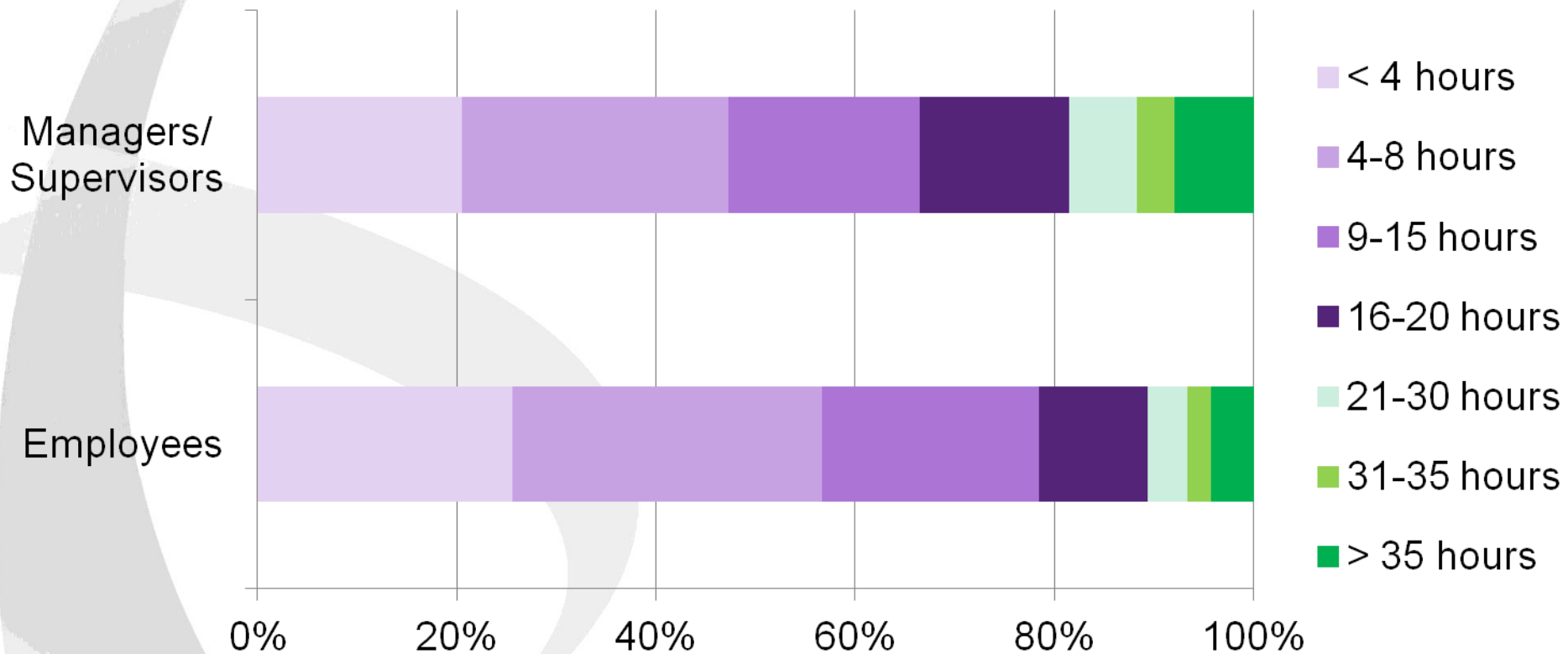
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Change in quantity of training
compared to last year



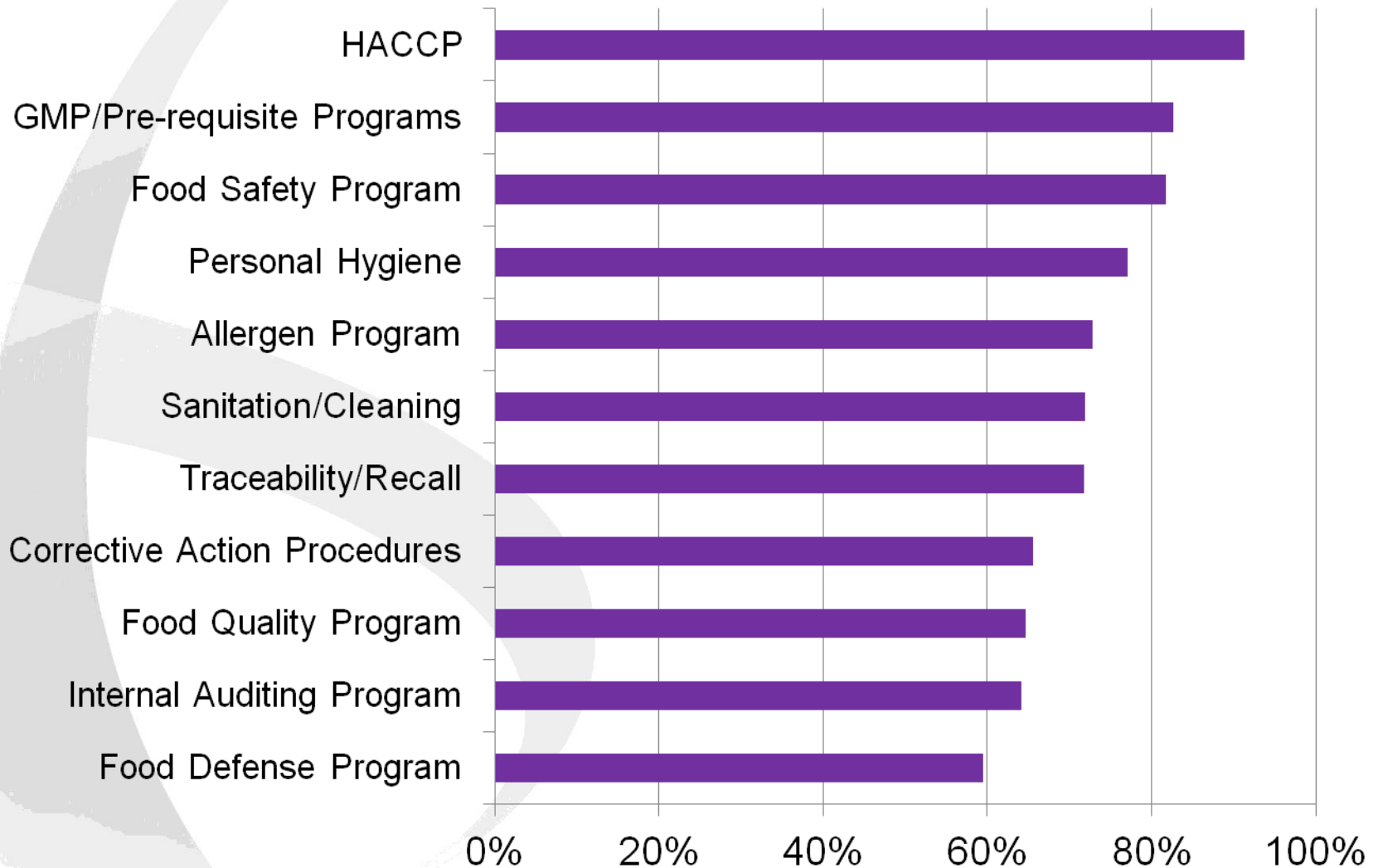
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How many hours of food safety training undertaken per year



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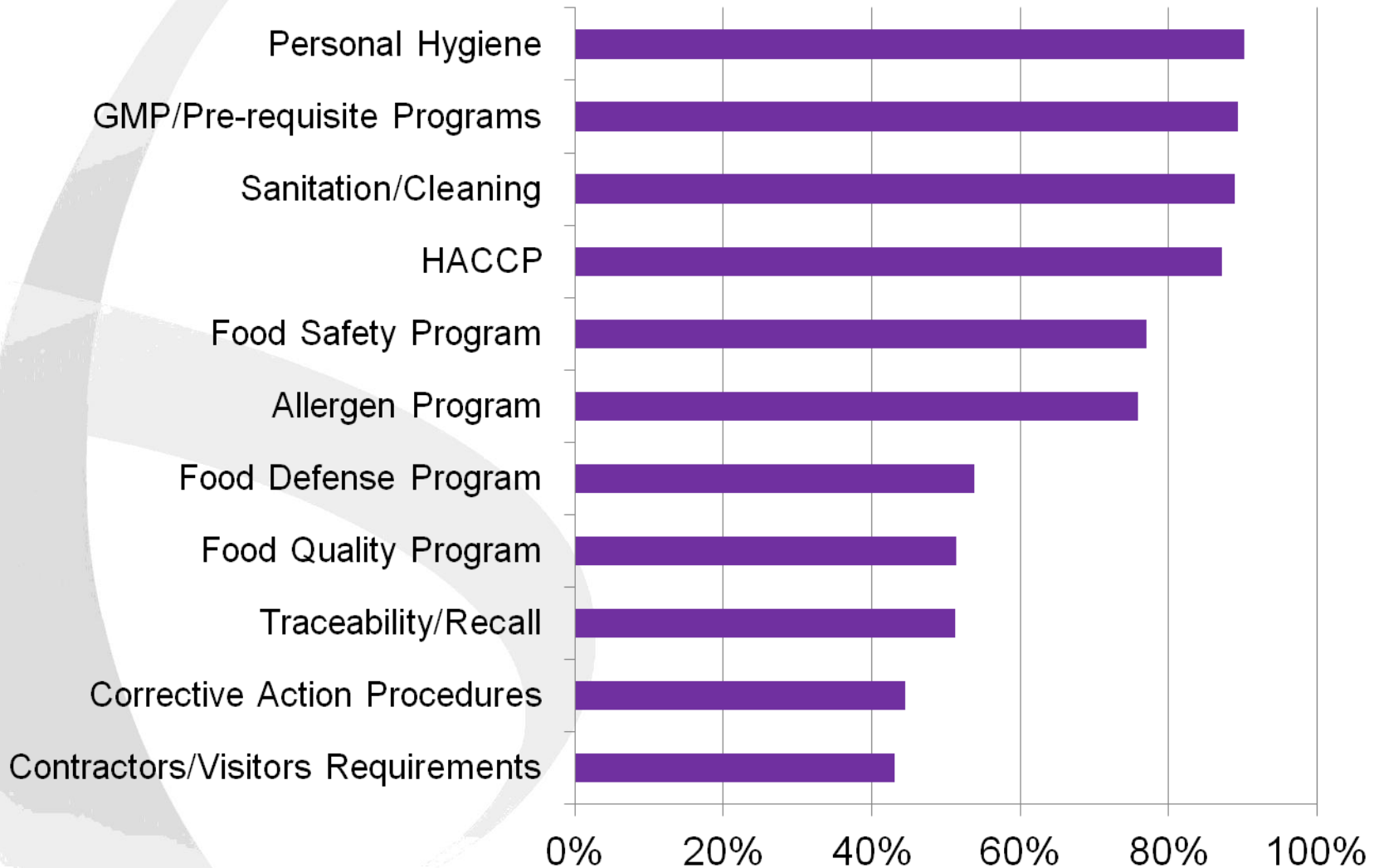
Food Safety Topics currently covered – 1/2



Managers/Supervisors

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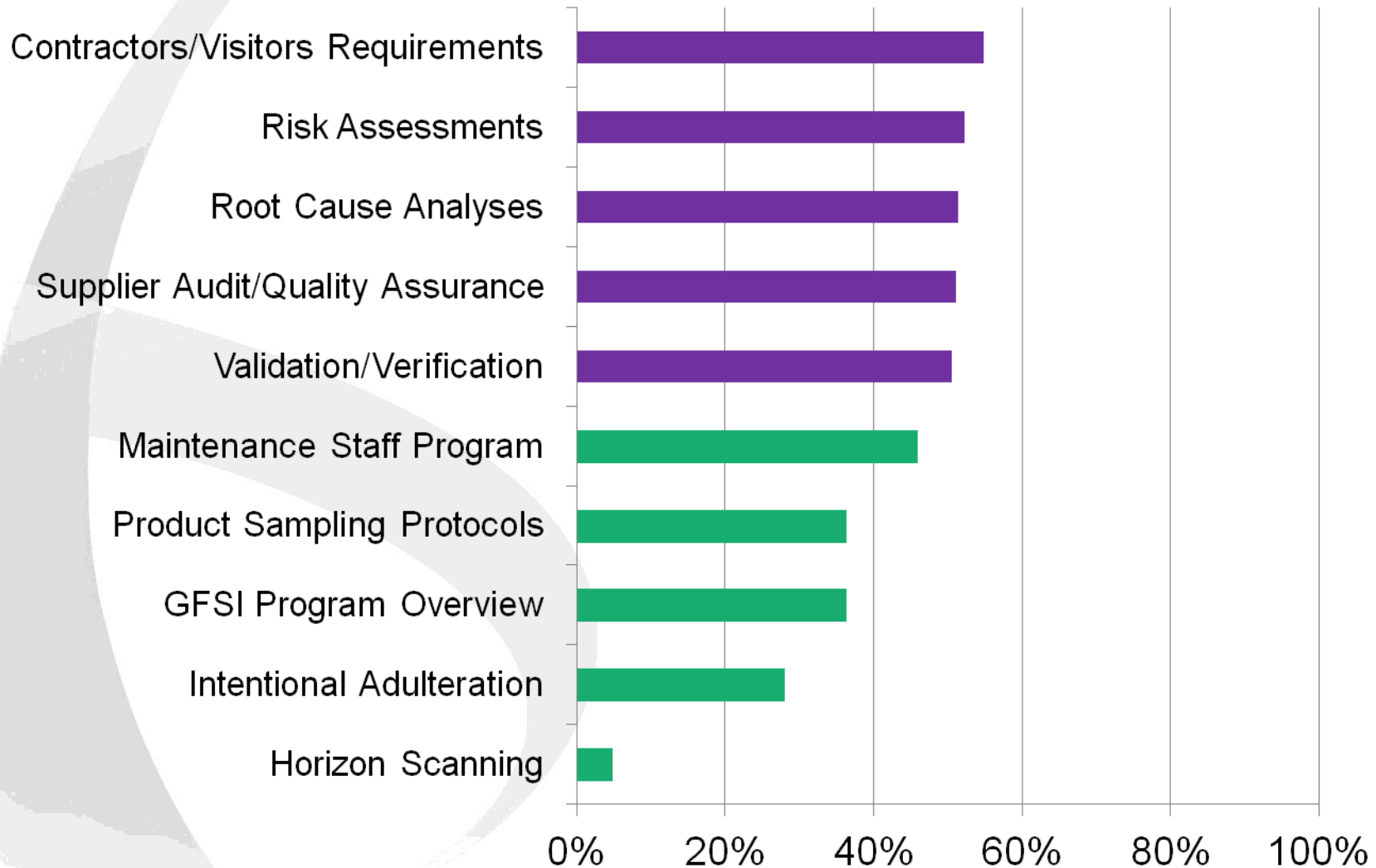
Food Safety Topics currently covered – 1/2



Employees

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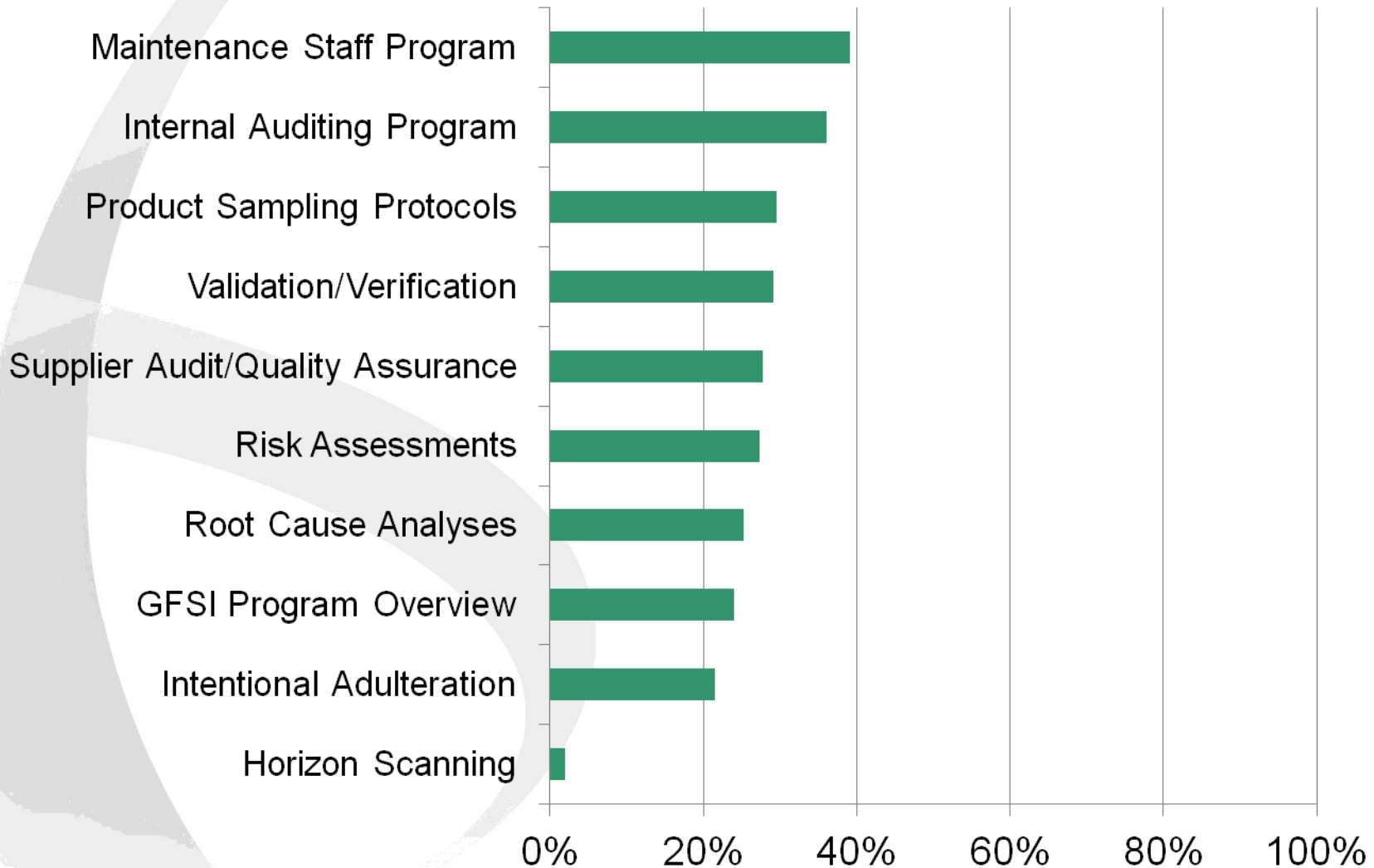
Food Safety Topics currently covered – 2/2



Managers/Supervisors

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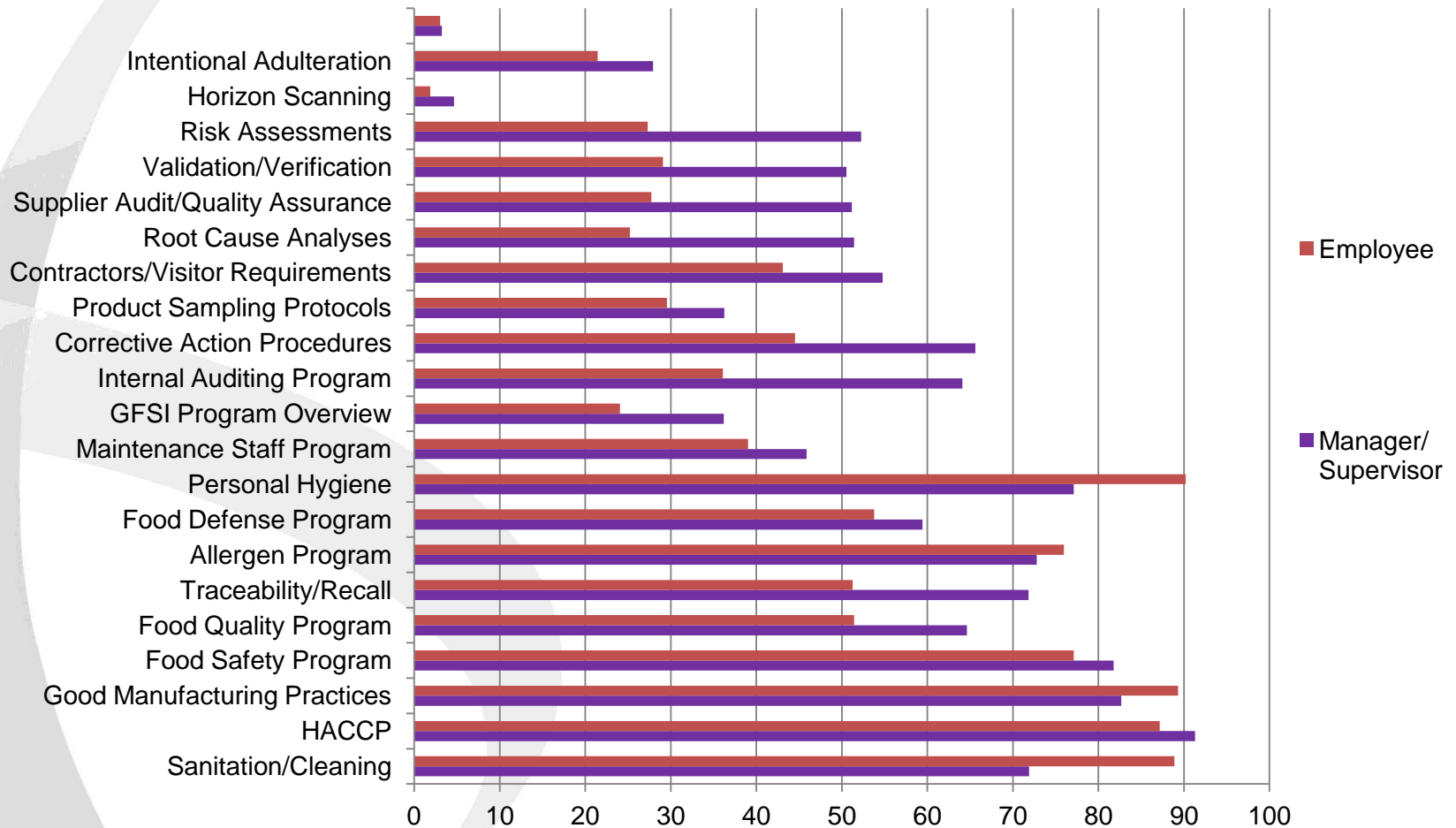
Food Safety Topics currently covered – 2/2



Employees

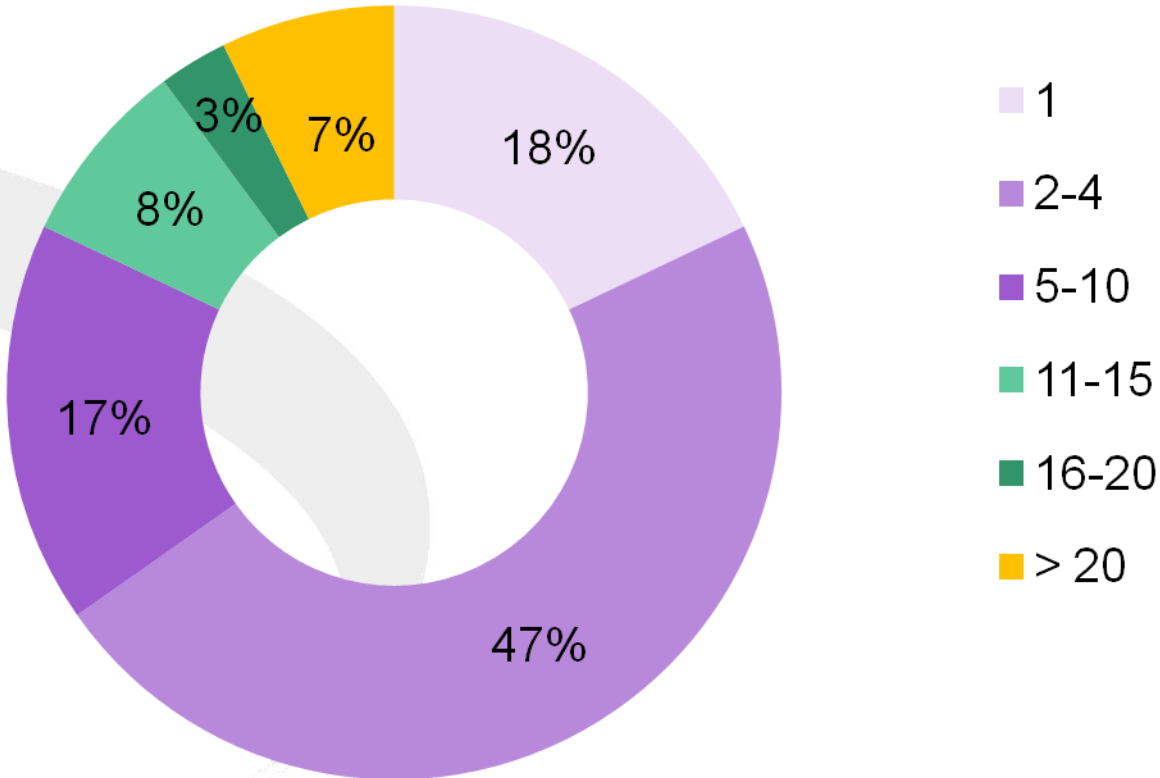
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Food Safety topics organisation currently provides training on for



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Number of audits per site per year which include food safety training review



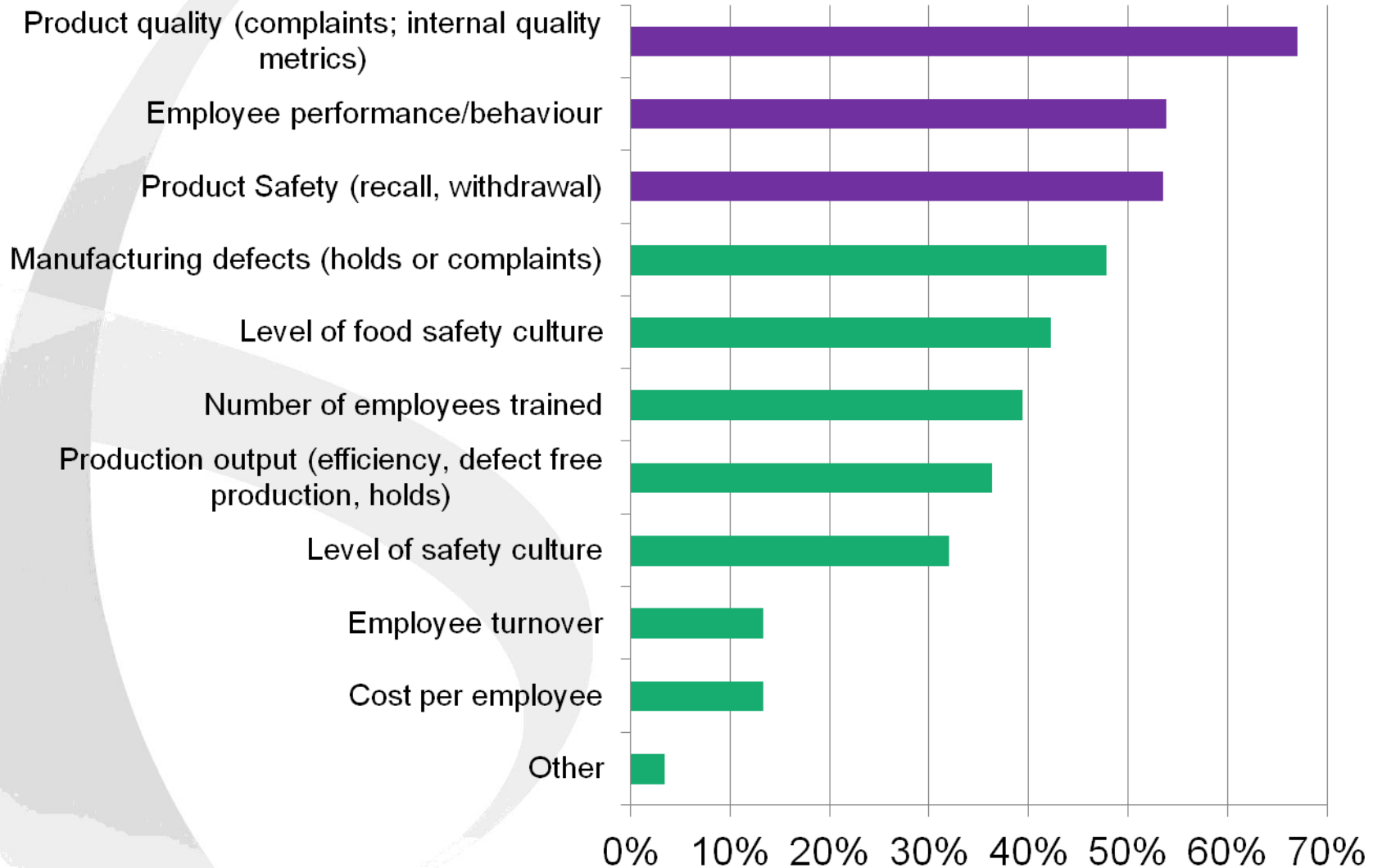
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Types of training deficiencies noted during audit



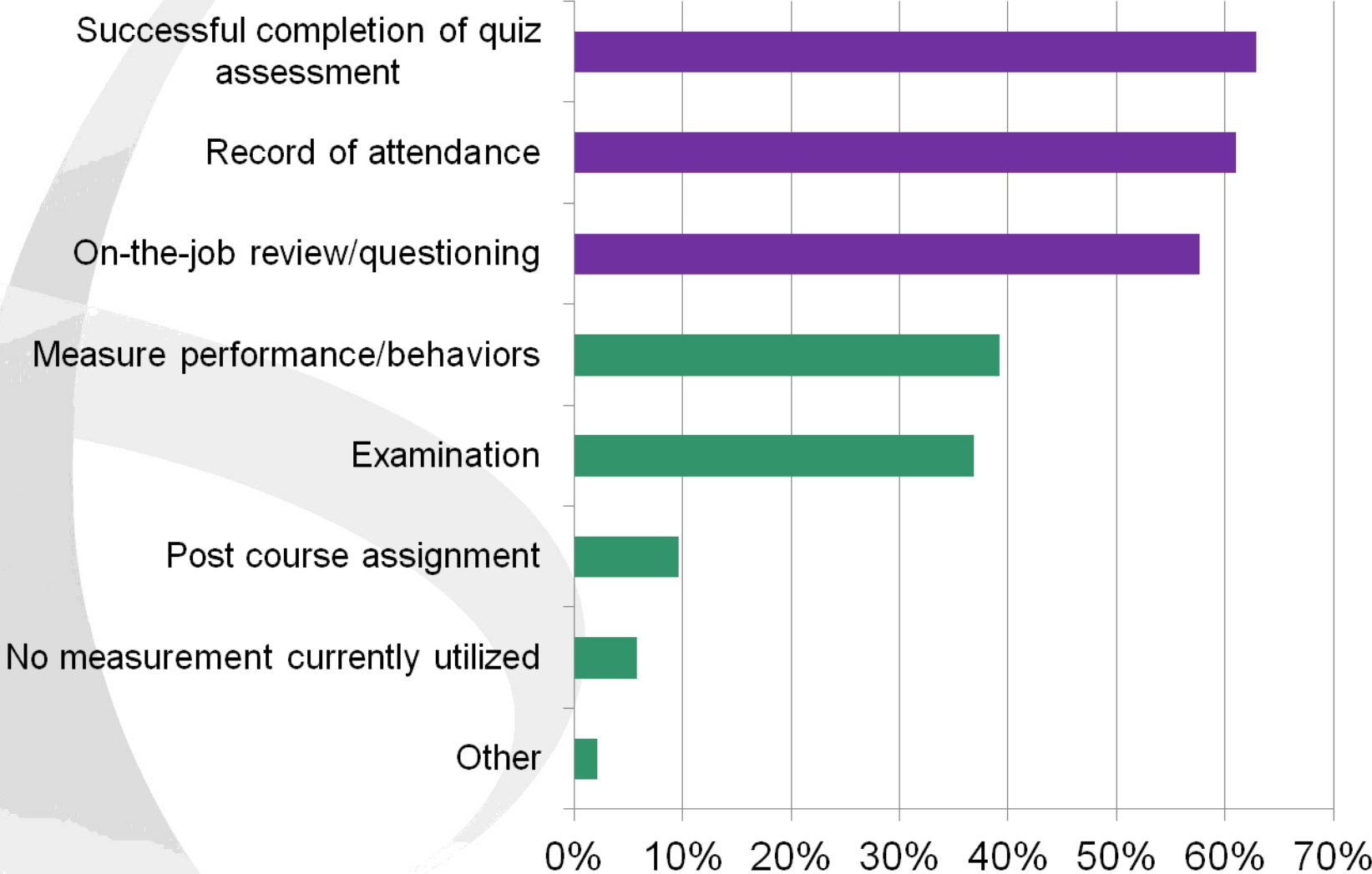
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How the value of training is measured



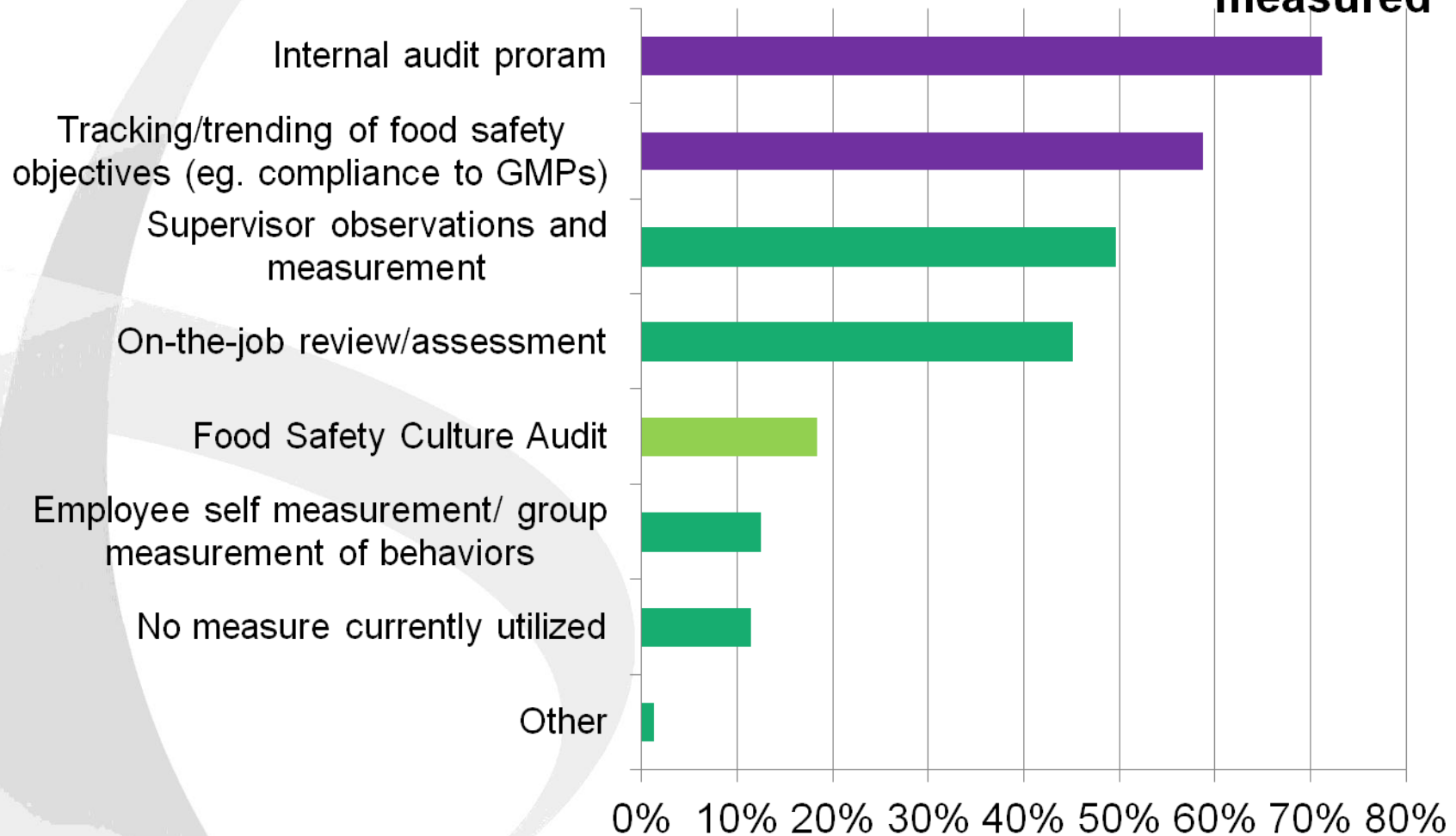
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How companies assess the understanding of training undertaken



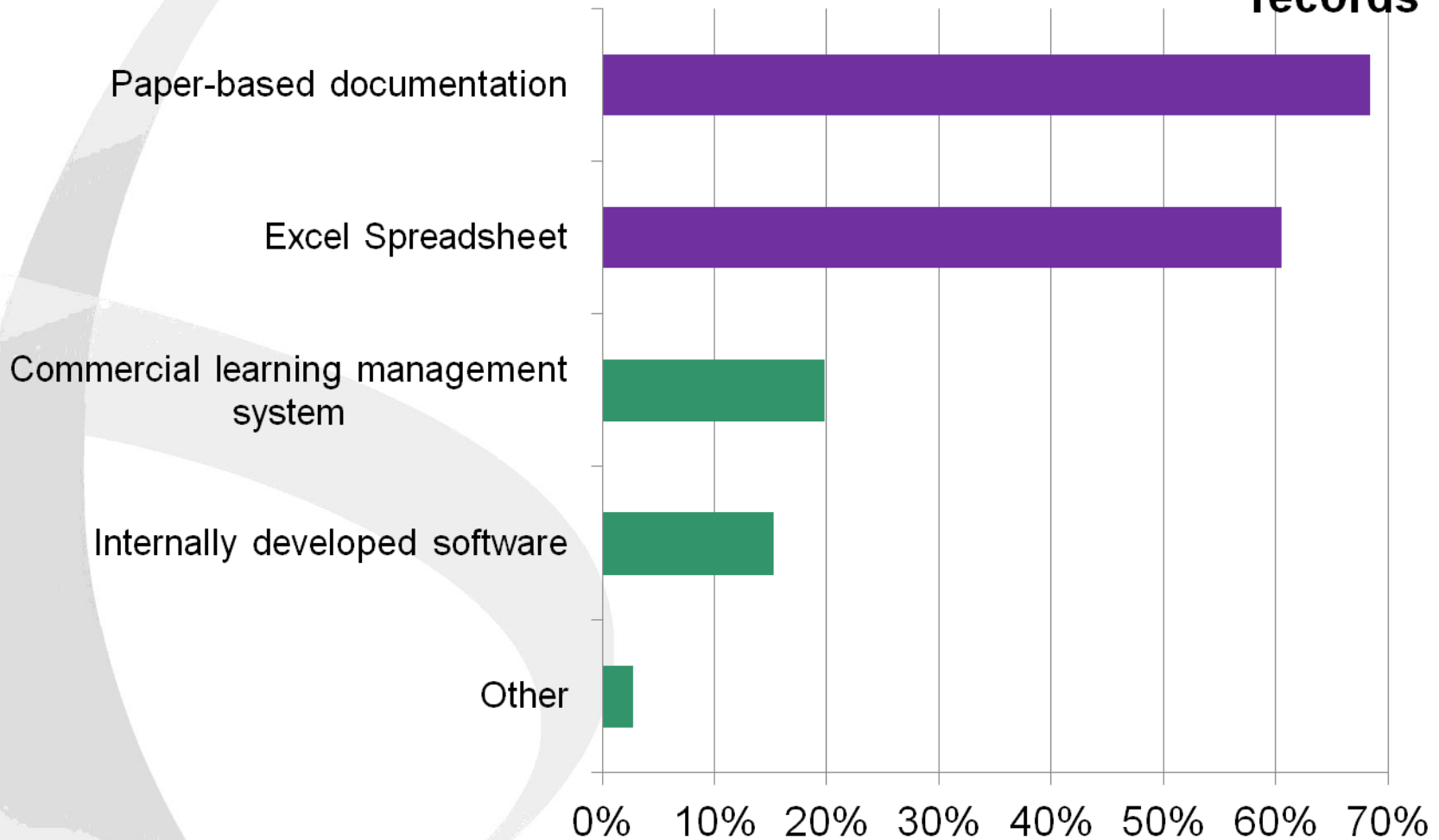
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How sustained positive food safety behaviors is "measured"



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How do companies document and manage training records



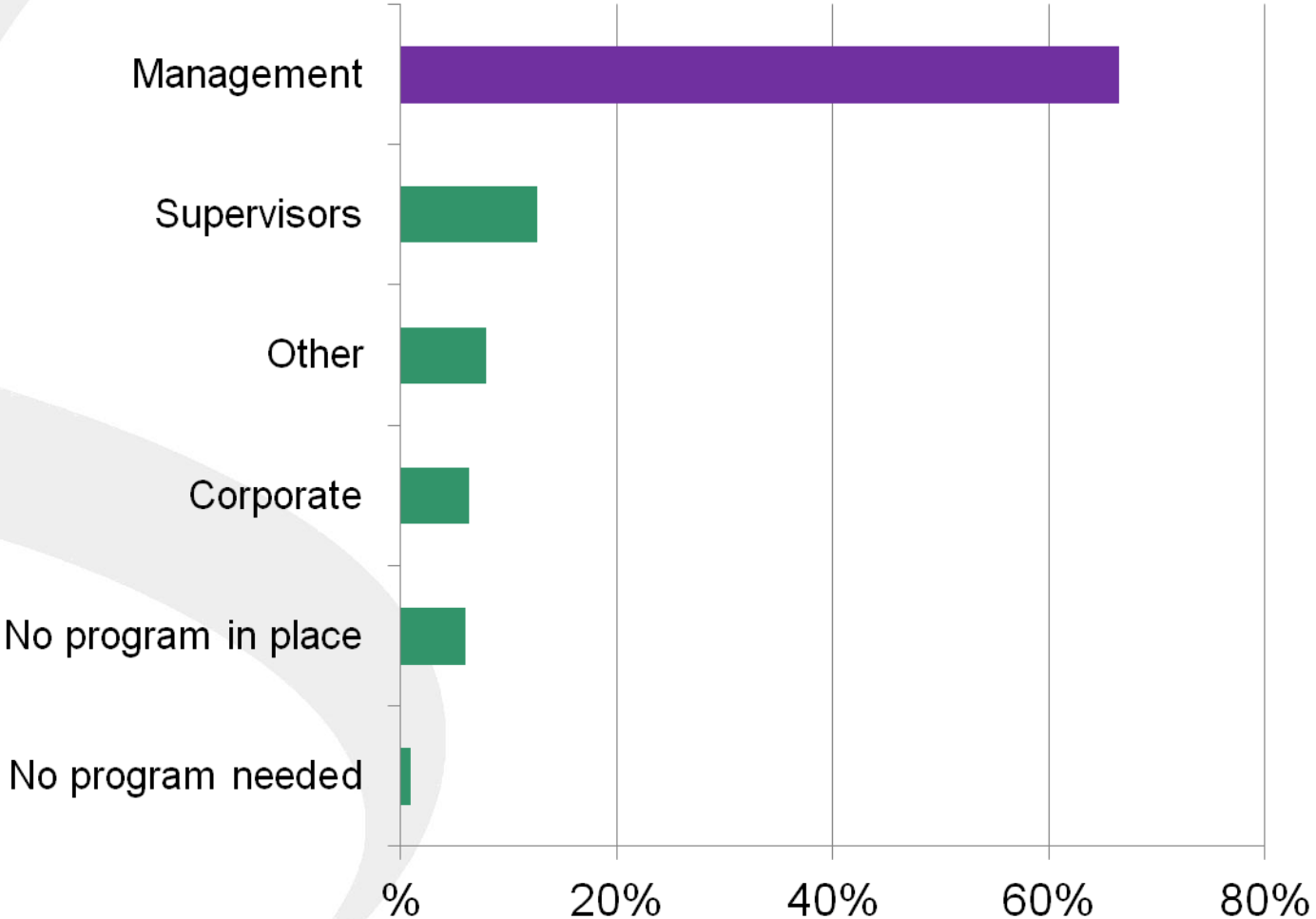
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How do companies plan the food safety training activities



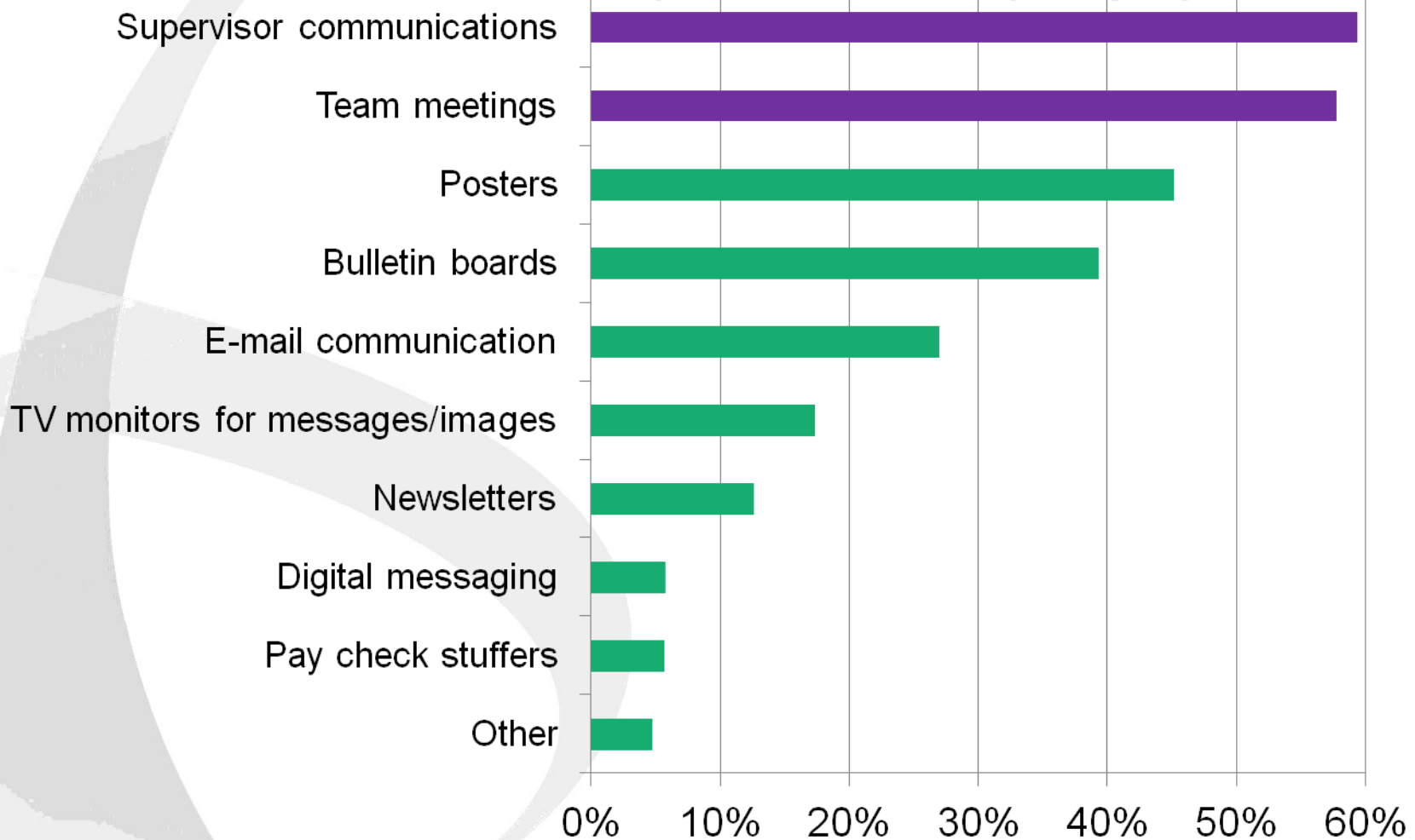
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Who is responsible for keeping training top of mind



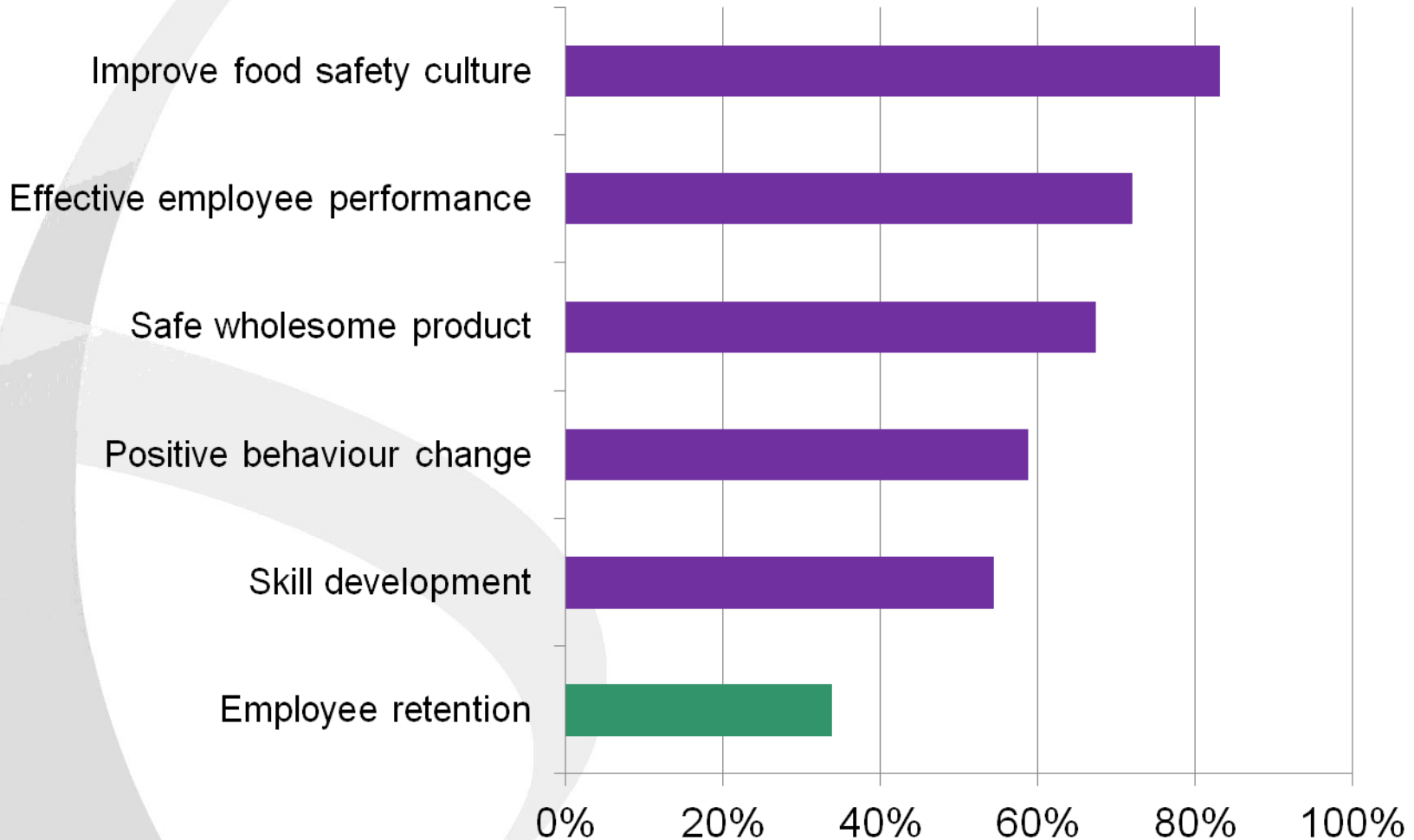
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Ways of keeping training 'top of mind' on a daily basis for hourly employees



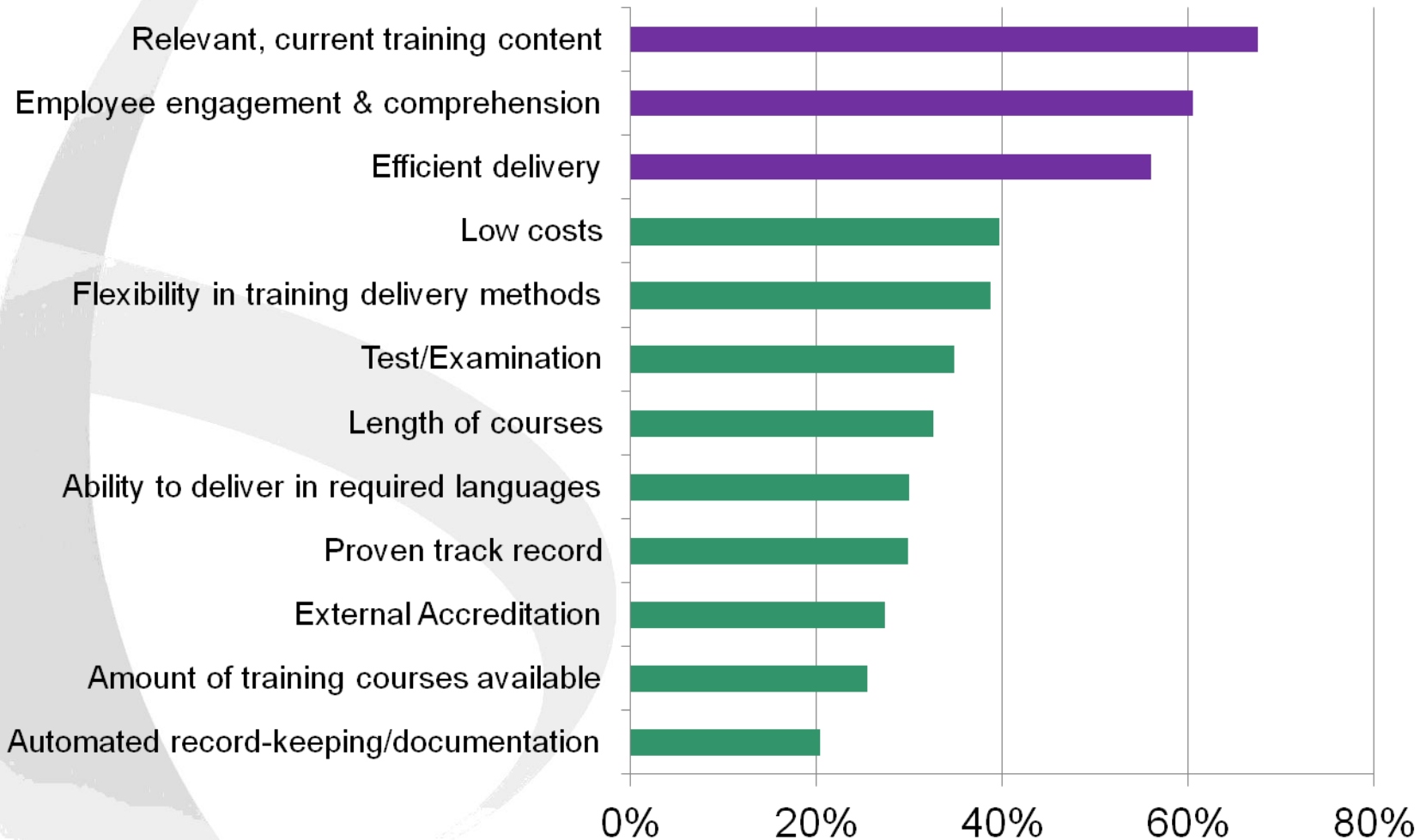
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Organisations' most important training goals



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Important factors when selecting a training provider or method



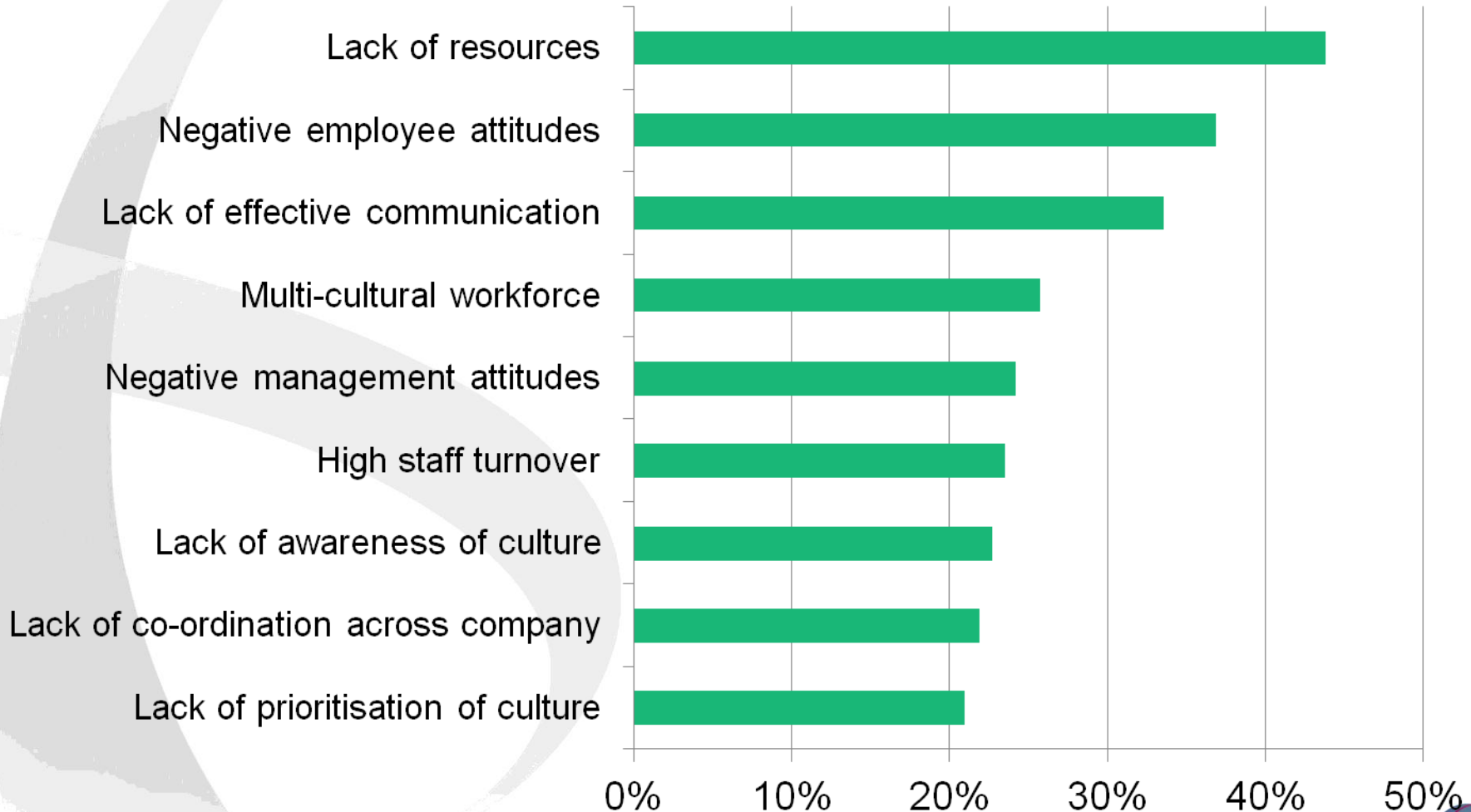
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Benefits experienced from effective employee training



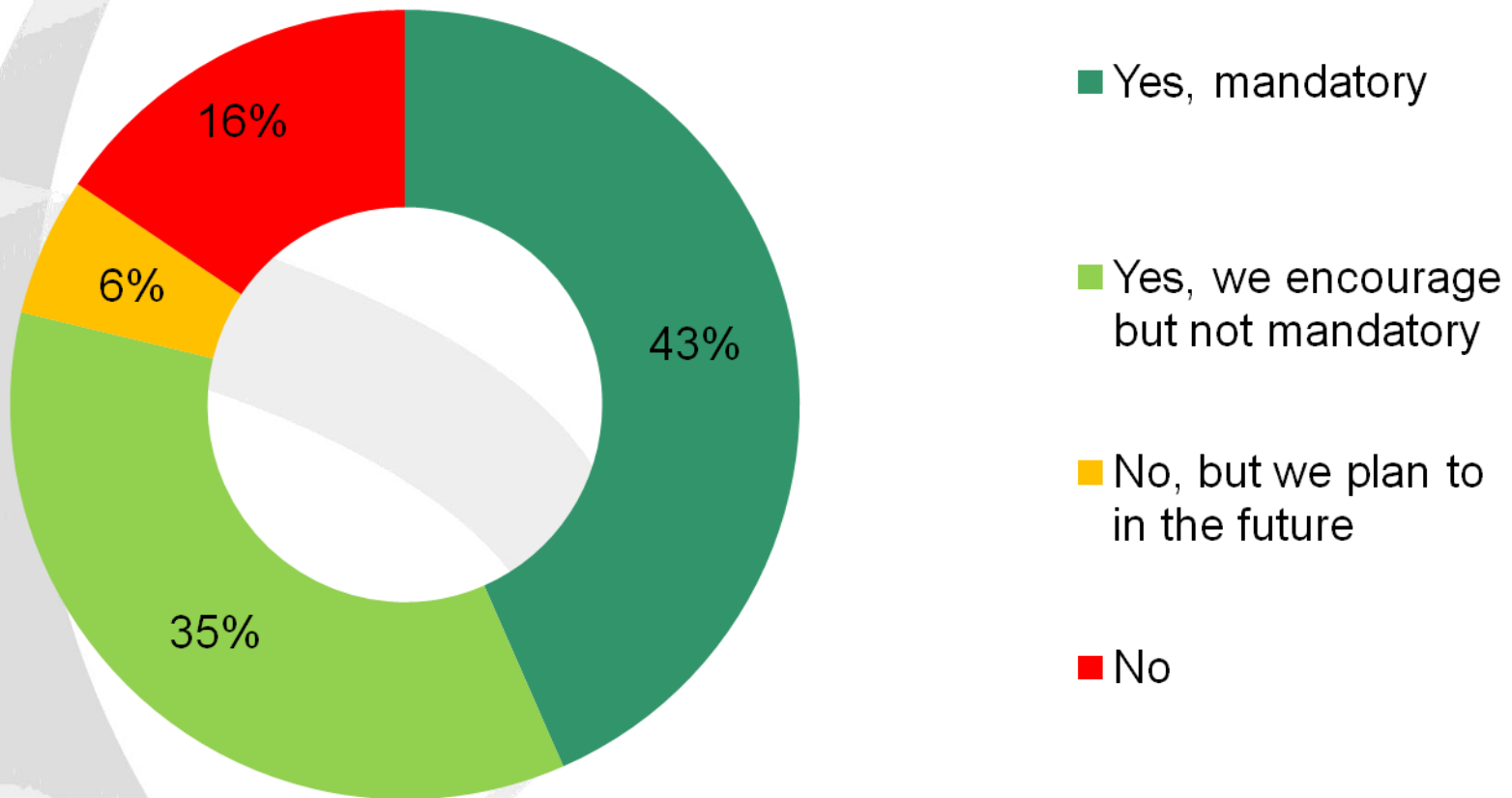
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Biggest challenge to developing a strong, positive food safety culture



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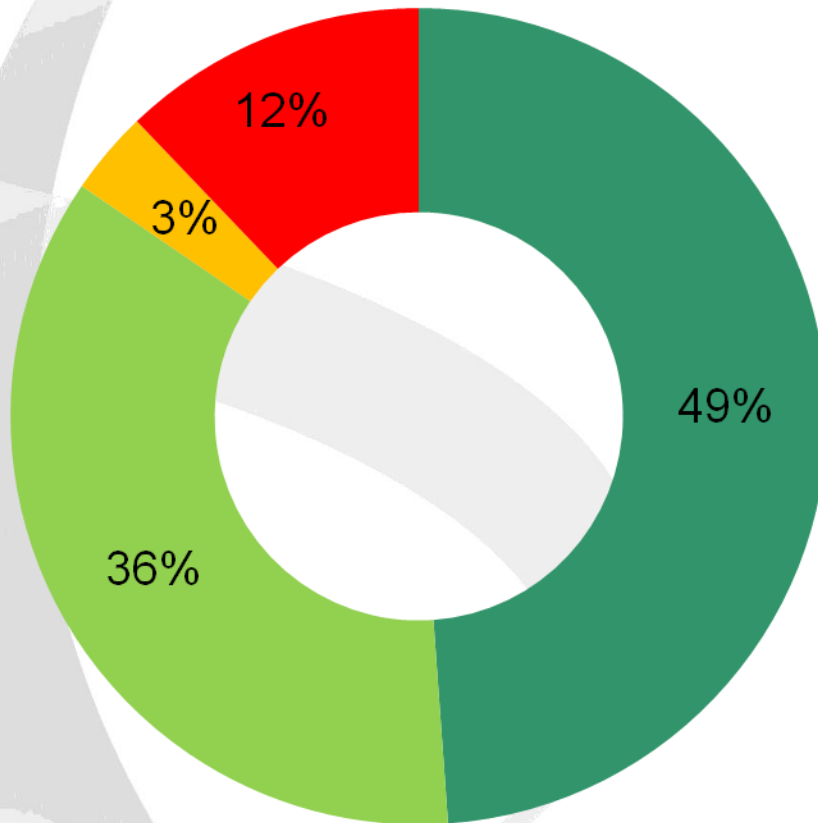
Do you require your suppliers to train their staff on food safety issues



Raw Materials

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Do you require your suppliers to train their staff on food safety issues

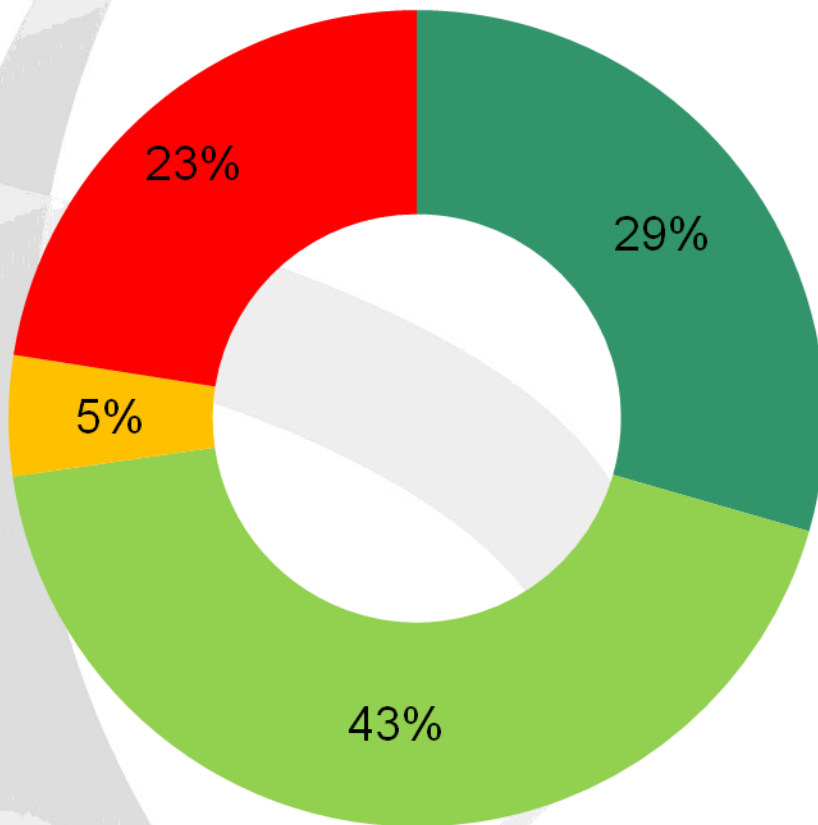


- Yes, mandatory
- Yes, we encourage but not mandatory
- No, but we plan to in the future
- No

Services

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Do you require your suppliers to train their staff on food safety issues



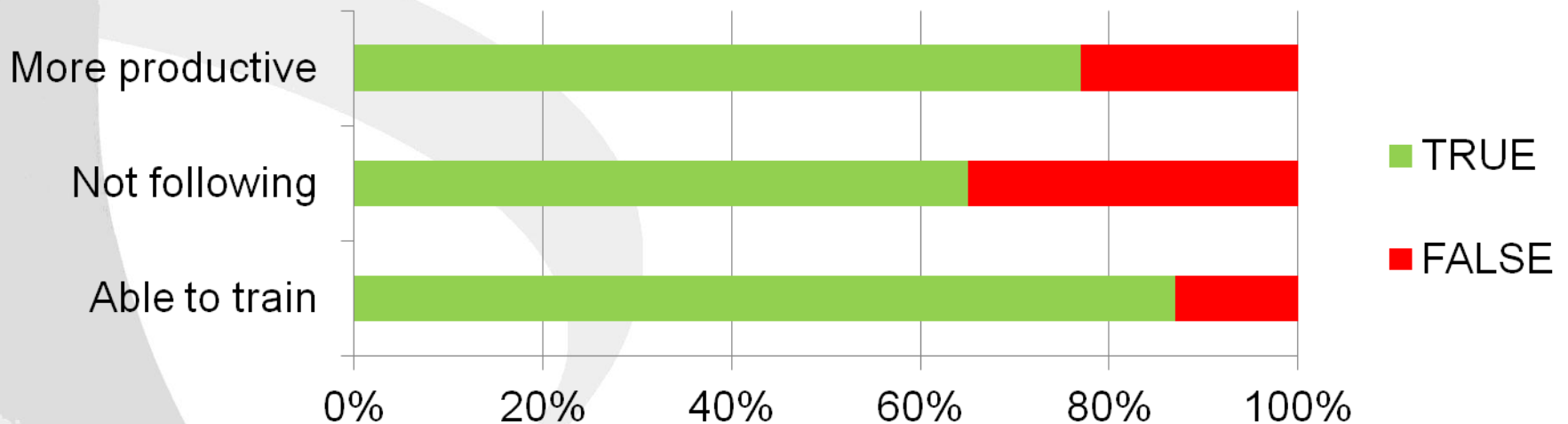
- Yes, mandatory
- Yes, we encourage but not mandatory
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Equipment

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Agreement with the following statements:

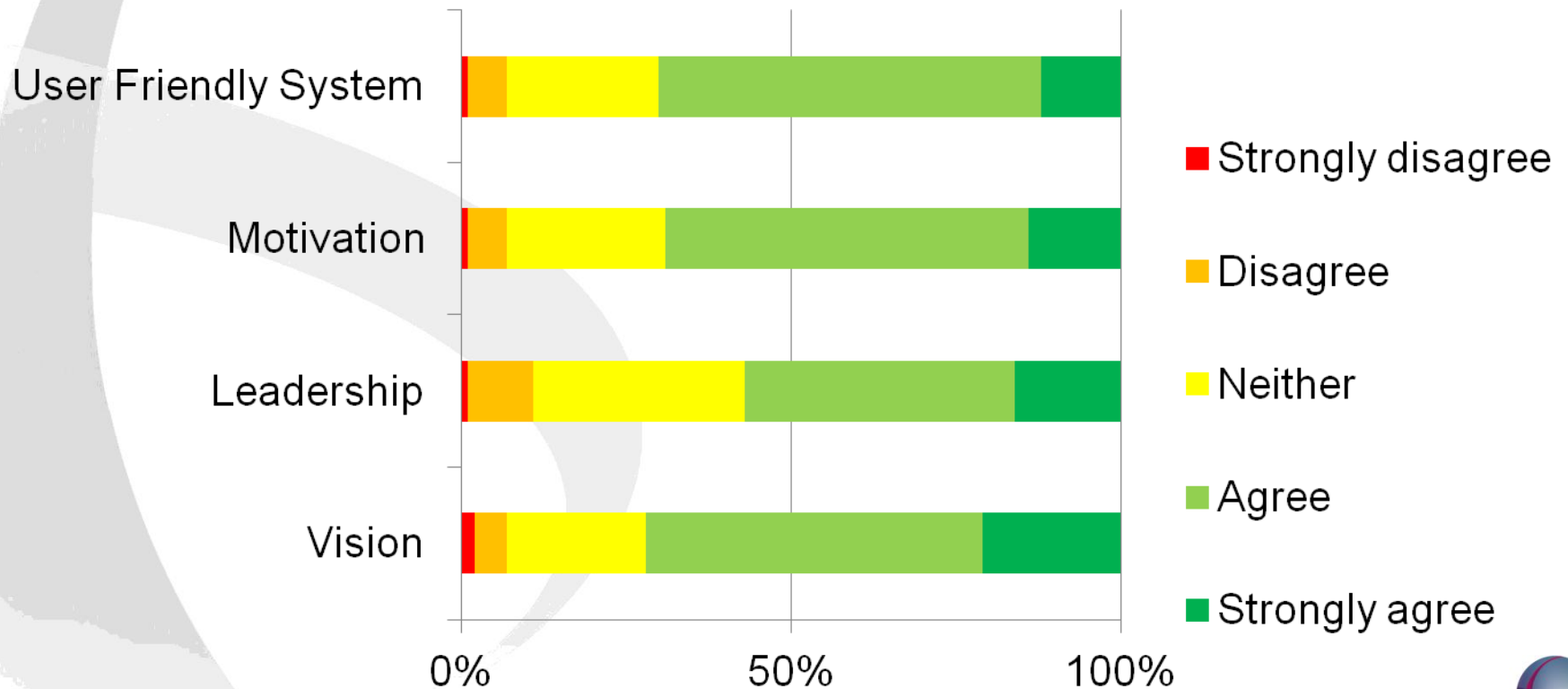
- Our company could be more productive if our employees consistently adhered to our food safety programs
- Despite our efforts in employee food safety classroom training, we still have employees not following our food safety program on the plant floor.
- Based on current management support, I am able to provide the needed food safety training to drive appropriate, consistent food safety behaviours.



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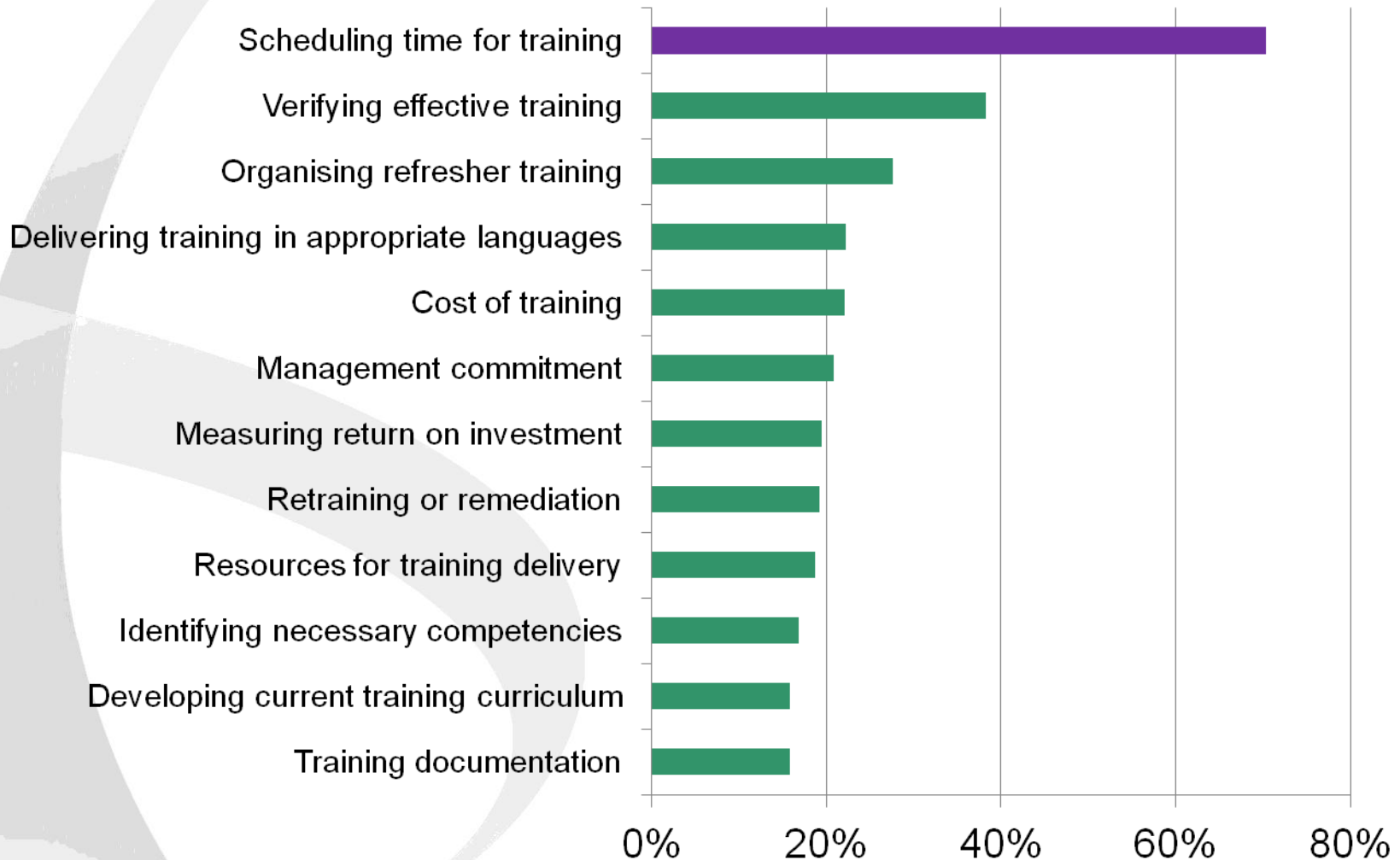
Level of agreement with the following statements:

- We have effective, user-friendly food safety systems in place
- People in our company are highly motivated to do their job well
- Our company is an industry leader in food safety standards
- Our company has a clear vision for improving food safety in the next year



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Biggest training challenges



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- How do you compare to others ?
- Annual survey
- Helpful tool to track developments and highlight trends
- Help to develop solutions



Great Training Quotes

- **“The only thing worse than training good employees and losing them, is not training your employees and keeping them “**

Zig Ziglar

- **“If you think training is expensive, *try* ignorance and stagnation “**

Peter Drucker



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