

Foundations in Food Safety Masterclass

Build confidence - Align programs with
reality - Engage your team

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Overview

Course Type	Duration	Delivery	Price
Online MasterClass	12 Months	Deep dive on one topic each month	*\$100 USD / person / month * 1 Year subscription

Product Description

Understanding what it takes to meet food safety requirements is often complex. Explaining that to everyone on your team so they can perform is almost impossible.

What if you could apply the basics to the reality in your facility, keep programs simple and effective, and engage your whole team in the work? Through video lessons, case studies and practical tools, this Masterclass teaches how to align your programs with your organization's needs and still meet regulatory, customer and certification requirements. You'll receive a printable certificate of completion at the end of the training.

**MAKE IT SIMPLE, MAKE IT WORK, AND
MAINTAIN YOUR CERTIFICATION!**

Each Monthly Module Includes:

- ✳ One hour lesson, easy to digest, accessible on-demand 24/7
- ✳ Q&A check-in each month with industry experts and trainers
- ✳ Practical exercises to take learnings to the plant and "flex the muscle"
- ✳ Tools and templates to provide a head start when implementing in your own facility
- ✳ Private online community to share experiences and gain peer support

Who's This Masterclass for?

- ✳ Anyone who develops or manages food safety programs in a facility!

Why a MasterClass?

The Everyone feels they are alone in facing challenges when it comes to food safety, but every facility has some degree of "messy under the hood." That doesn't mean you can't get a handle on food safety. Through our experience with real people in real plants, we found the best first step to people feeling empowered in their operation is for them to gain a basic understanding of food safety management. This masterclass is designed to be a framework that puts you in a position of strength where you can take ownership of your programs, take pride in them and lead everyone on your team.

As a result of this course, you'll:

- ✱ Understand **basic concepts** in food safety
- ✱ Know how to apply these concepts in **your facility**
- ✱ Be able to keep your programs **simple**
- ✱ Be able to ensure your programs are **in line with reality**
- ✱ Be **confident**: Your **products are safe** ~ your **programs are solid**
- ✱ Be able to **defend** your programs

Module Topics

Month 1	Management Programs
Month 2	HACCP
Month 3	Sanitation, Pest Control and Maintenance
Month 4	Foreign Material Control, GMPs and Chemicals
Month 5	Allergens, Material Handling and Pack Controls
Month 6	Verification & Validation
Month 7	Food Defence & Food Fraud
Month 8	Ingredient & Supplier Approval
Month 9	Competencies and Food Safety Culture
Month 10	Crisis Management and Recalls
Month 11	Handling Incidents - Practice
Month 1 2	The Management System

Click here to access the Masterclass Calendar:

[Module dates and Q&A session dates](#)

Get a feel for the training. Watch the Training Demo [here](#).