NAMGATE FOOD SAFETY SOLUTIONS

Teamwork Online Training

The How-to of Dividing the Work and Engaging Everyone in the Plant

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Table of Contents

Overview	3
Product Description	3
Lesson Topics	4
Who's This Training For?	5
Why Would I Need This Training?	5
As a result of this course, you'll be able to:	5
What's Included?	6

Overview

Build the	Practical	Food Safety Culture	Online Access	Price
Foundation	Approach	Improvements	for 1 year	
Step by step instruction to assign who holds what, when it comes to food safety	tools and templates to	Your team working together towards a common goal	Watch the lessons as many times as you need on your own schedule	\$97 USD per person *

*Group rates available. Contact us via email at info@navigatefoodsafety.com.

Product Description

Food-safe manufacturing doesn't happen by accident. It takes a team, and that means the entire team, working together with clear goals and an understanding of everyone's roles.

This training focuses on the underlying principles of food safety culture. It provides guidance on how to improve your team performance! Through step-bystep instructions, a downloadable workbook and tools & templates, you will learn how to break down the work and assign responsibilities and accountability in a way that makes sense.

WORK EFFECTIVELY AS A TEAM!

Lesson Topics

- ***** Introduction: Understanding the simple steps to improve food safety culture
- * Laying the Foundation: Exploring the natural flow of power and accountability in an organization
- * Everybody's Responsible for Food Safety: Understanding essential rules the whole team must follow
- Role of Food Safety Leader: Understanding how to coordinate the team's work
- * The Hard Work of Managing Food Safety: Exploring the role of the Management Team in food safety
- Dividing the Work: Understanding Program Owners' Role
- * With Ultimate Power Comes Ultimate Responsibility: Clarifying Upper

Management's Role

- * The Missing Link: Exploring the role Supervisors play in Food Safety
- ***** Getting the Work Done: The step by step of implementing the learnings
- * Review: Highlighting things you need to share with your team

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Who's This Training For?

* Everyone working at food manufacturing/processing plants - from Owners to Operators!

Why Would I Need This Training?

Plants are much more likely to perform well when their people work effectively as a team. This course unpacks the role of everyone in the plant from owner to operator and all those in between. It includes simple steps to improve food safety culture and to work at being better every day. In fact, we've seen the most success when this training is taken by all members instead of select teams!

As a result of this course, you'll be able to:

- Work together to achieve meaningful work and have programs that are in line with reality
- * Understand how to harness the power of your whole team working on food safety
- # Understand everyone's natural role in food safety
- Divide the work at the plant, based on each person's strength
- Involve/Engage the whole team in food safety
- # Understand how to align responsibility and authority

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What's Included?

- # 10 videos (1 hour total)
- * Downloadable Workbook
- * Commitment Contract template
- # Exercises
- # Final Quiz
- * Training Certificate

Option: Facilitated learning with a Navigate Food Safety Coach. Your coach can meet with your key food safety team members periodically to help answer questions and assist in the integration of Food Safety Team Training in your plant.

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