

## **Whole System Gap Assessment**

Build a Solid Foundation for Your Food  
Safety Management System

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## Overview

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Type	Duration	Value	Price
Coaching	2 day engagement ~ 1-day onsite	Expert assessment	\$3000 + Travel expenses *

## Product Description

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Traditional gap assessments are entirely **focused on meeting a standard external to your organization**. Meeting these external standards is a very important business imperative, but by no means is it your only business imperative. What's more, focusing on a standard **can easily happen at the expense of other important business imperatives**, such as keeping things simple so people understand, ensuring your entire team is engaged, avoiding red tape, focusing resources where they make a real difference, and keeping costs under control. Traditional gap assessments are strongly focused on documentation.

The whole system gap assessment offers **a holistic evaluation of all your business imperatives** related to a big project like implementing a new standard. This is followed by a holistic **assessment** of where you are now with your people, your programs and your plant, along with **learning** key concepts in managing food safety. Finally, based on that evaluation, on your overall goals and on other **key decisions** you make during the day, we will develop **a roadmap** to ensure you meet **all of your business imperatives**, including **being certified** and **gaining access to new markets**.

**AN EXPERT ASSESSMENT OF YOUR PEOPLE,  
PLANT AND PROGRAMS**

## Topics covered

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- ✳ Establishing **clear goals** for your project
- ✳ Good and not-so-good **team dynamics**
- ✳ Seven ways to **keep programs simple**
- ✳ A five-step process to structure **a step-change**
- ✳ The relationship between **Management systems, Programs and Procedures**
- ✳ The difference between **'must haves'** and **'nice to haves'**
- ✳ The difference between a **'big gap'** and a **'little gap'**
- ✳ Identifying **big gaps** in your plant, people and programs

## How Would I Benefit From This?

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This assessment is tailored to your specific needs. It focuses on your business as a whole. We set the foundations for success based on your plant goals and establish **a customized process** based on a **solid consideration of all your needs**. You'll avoid the traditional gap assessment approach of one size fits all and a narrow focus only on the standard.

Whether you're seeking certification in a standard benchmarked to the GFSI or simply have programs that aren't delivering, we promise **an expert assessment of your current situation** and **a clear path to meet your goals**.

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

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- ✳ Move forward based on expert oversight and advice
- ✳ Make key decisions
- ✳ Look at your programs through a new lens
- ✳ Have clarity on the path ahead
- ✳ Have all your team members on the same page

## What's included?

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- ✳ **1-day onsite coaching:** to inspect your facility, review your programs, and interview your team.
- ✳ **A Workbook:** to facilitate interactions, note-taking, and decision making.
- ✳ **A report:** summarizing the work done, the scope of the issues and the gaps observed.
- ✳ **A roadmap:** clearly outlining the path ahead.
- ✳ **Online training:** to support the learnings of the day. (one year access)
- ✳ **Management tools:** to support the actions taken.

## Testimonial : Real Plants ~ Real Results

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### Effective methods beneficial in the long run

"Our coach Alex was able to provide help by hearing our concerns and understanding how we actually operate. He explained the intent of the standard and worked with us to create appropriate solutions that proved to be useful every day in our business.

We began the process apprehensive of the amount of time and money we would have to invest to create programs and maintain them to become and stay certified. From the first day working with Navigate, continuing through to follow-up one year later, we found they bring a wealth of experience, and effective, common-sense methods to our process. We highly recommend this team to anyone working to improve food safety in manufacturing!"



~ Jennifer Laughlin

Owner SchoolHouse Gluten-Free Gourmet

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\* Plus applicable taxes, travel, meals and accommodation. Expenses are billed at cost and invoiced separately. Every effort is made to keep expenses to a minimum!