

PRESS RELEASE

Global food safety training survey: barriers and benefits of effective training for food and drink companies

The third annual global survey of food safety training reveals some interesting developments:

- There has been an improvement in both the quality and quantity of food safety training since last year
- Content is king – relevant, current training is more important than both the cost and delivery method
- Lack of resources and time are cited as the biggest challenges to effective training
- Developing a strong, positive food safety culture is now recognised as a key success factor

The survey released by Campden BRI and Alchemy in partnership with BRC, SGS, SQF and TSI, questioned food and drink manufacturers and processors worldwide to identify the needs, effectiveness and challenges of food safety training in the industry.

Increase in quantity and quality of training

The survey showed that there has been an improvement in both the quality and quantity of training compared to 2014. 42% of those surveyed said there had been an increase in the quantity of training and 45% felt the quality of training had improved. With 55% of employees and 45% of managers stating that they undertake less than eight hours of training last year, it's likely that respondents have underestimated the amount of training they actually receive. For example, trainers often focus on classroom training and not count other learning activities such as peer-to-peer training.

Relevant and current training content was named as the top factor used to select a training provider, beating cost and delivery methods. Employee engagement and comprehension of the training was the

second most important factor.

For many people work is becoming increasingly technologically mediated, but traditional methods such as on-the-job and classroom training are used more commonly. E-learning and interactive technologies were only used by 35% and 15% respectively and 68% of training records were still held in some kind of paper form; 60% used Excel spreadsheet and just 20% used a learning management system.

Developing solutions to industry's food safety challenges

Bertrand Emond, Head of Membership and Training at Campden BRI said: *"The survey provides us with invaluable information which allows us to respond to the needs of industry and develop solutions to the challenges they face in this area. We have recently partnered with TSI to develop a Food Safety Culture Excellence program which allows a company to get a comprehensive picture of their food safety culture and measure the impact of training."*

Benchmarking tool

The survey was sent to over 25,000 food manufacturing and processing sites worldwide, so the results provide a complete useful snapshot of the current activities and practices in food safety training. The companies surveyed represent a cross section of the industry and ranged in size from under 50 employees to over 1,000 and cover many sectors including cereal and baking, dairy, meats, fish and poultry, and packaging.

The results of the survey are an excellent way for food manufacturers and processors to benchmark their performance against their competitors and identify any opportunities for development. The survey is conducted annually so it will track developments and trends in food safety training.

To read the full results of the study, which surveyed companies on all areas of food safety from auditing and measuring competency to management of training records, please visit

<http://www.campdenbri.co.uk/training/GFSI.pdf>

*** Ends ***

July 2015

Notes to editors

Alchemy

Alchemy is the global leader of innovative solutions that help food companies engage with their workforces to drive safety and productivity. Over two million food workers at 10,000 locations use Alchemy's tailored training, coaching, and communications programs to safeguard food, reduce workplace injuries, and improve operations.

From farm to fork, Alchemy works with food growers, manufacturers, processors, packagers, distributors, and retailers of all sizes to build a culture of operational excellence.

BRC Global Standards

BRC Global Standards are the world's biggest provider of safety and quality Standards' Programs for food manufacture, packaging, storage and distribution. BRC Global Standards are generated with the help of technical specialists, retailers, manufacturers and certification bodies from around the world, so everything is based on practicality, rigour and clarity. The BRC Global Standards certification scheme offer comprehensive support to help new and established businesses to achieve and maintain their quality and safety aims. For more information please visit www.brcglobalstandards.com

Campden BRI

Campden BRI provides technical, legislative and scientific support and research to the food and drinks industry worldwide – with a comprehensive “farm to fork” range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Members and clients benefit from industry-leading facilities for analysis, product and process development, and sensory and consumer studies, which include a specialist brewing and wine division.

SGS

SGS is the world's leading inspection, verification, testing and certification company. SGS is recognized as the global benchmark for quality and integrity. With more than 80,000 employees, SGS operates a network of over 1,650 offices and laboratories around the world.

The Safe Quality Food Institute (SQFI)

The Safe Quality Food (SQF) program is recognized by retailers and foodservice providers around the world as a rigorous, credible food safety management system. It is the only certification system recognized by the Global Food Safety Initiative (GFSI) that offers certificates for primary production, food manufacturing, distribution and agent/broker management. This enables suppliers to assure their customers that food has been produced, processed, prepared and handled according to the highest possible standards at all levels of the supply chain. Additionally as a division of the Food Marketing Institute (FMI), the SQF program incorporates continual retailer feedback about consumer concerns. This information is passed on to SQF certified suppliers, keeping them a step ahead of their competitors. www.sqfi.com