

# Global Food Safety Training Survey 2014

**Bertrand Emond** 



 Need for benchmark data: How does my training programme compare to others on a global scale?

2<sup>nd</sup> Annual Global Survey
 by Campden BRI and Alchemy
 in partnership with SGS, SQF and BRC







Sent to over 25,000 sites world-wide

Food Manufacturers & Processors





- 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



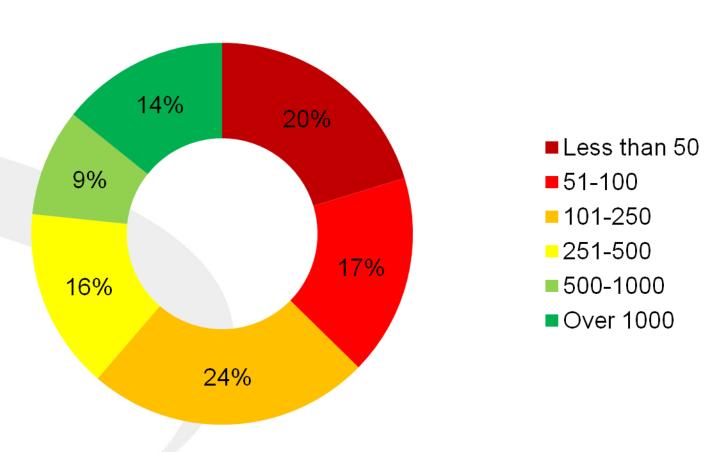






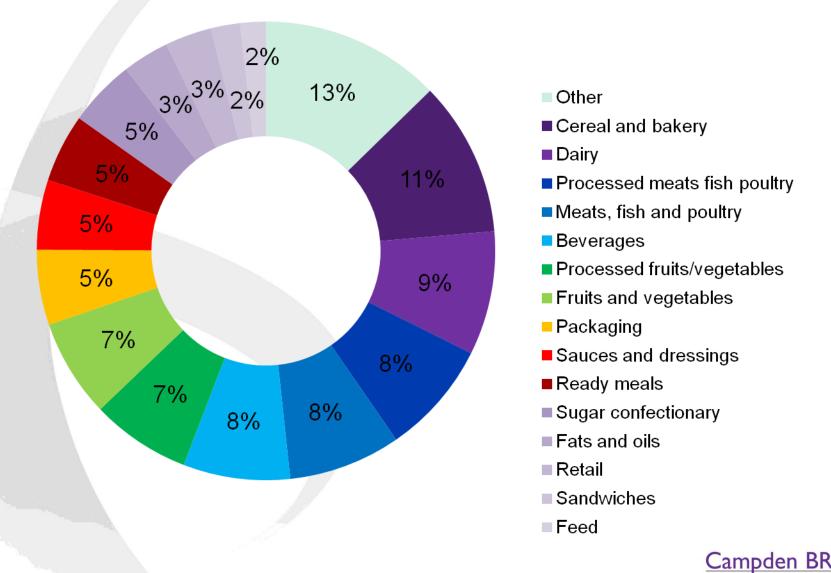


## Number of Full Time Equivalent staff

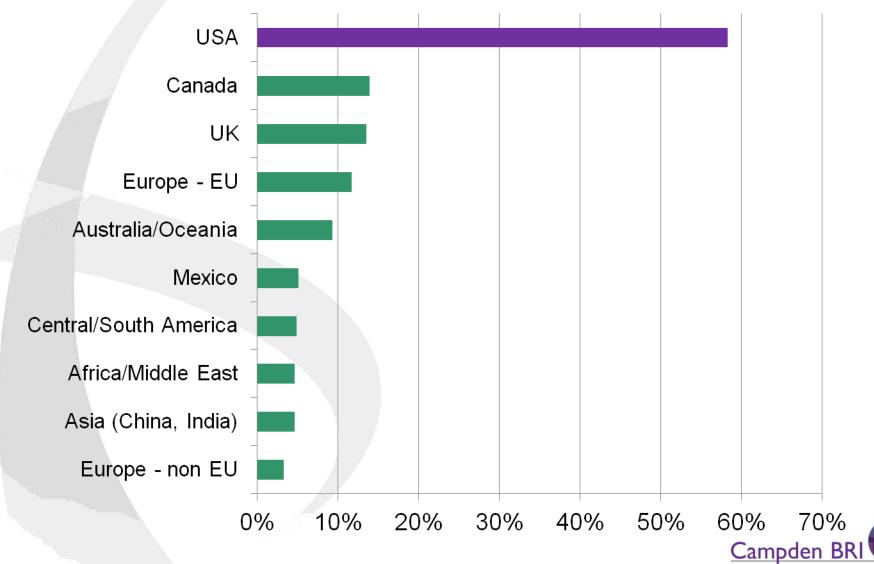


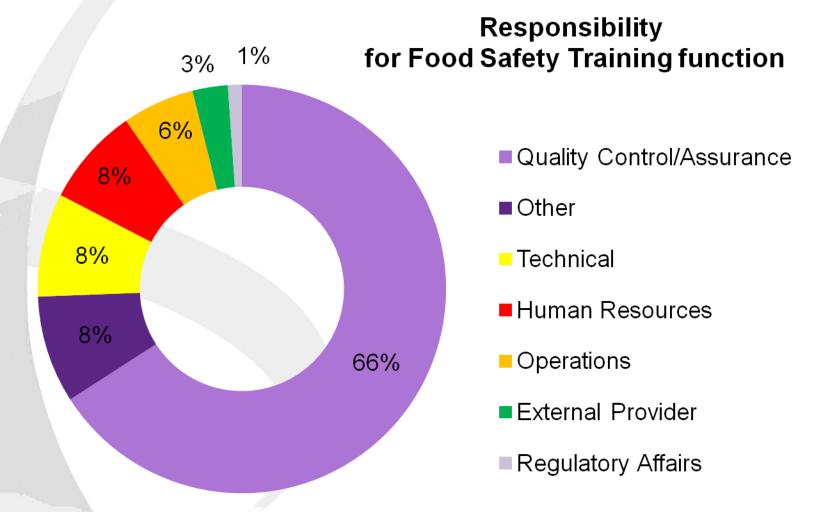


## **Industry Sectors**



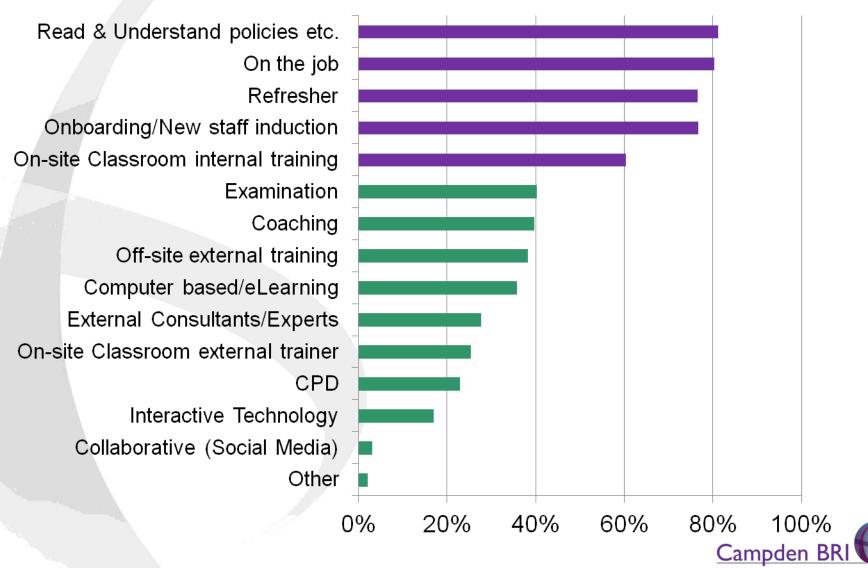




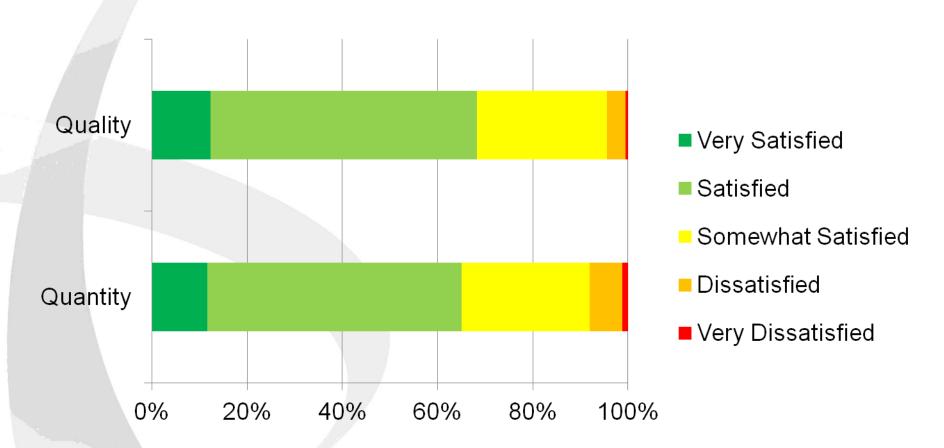




## Types of food safety training undertaken

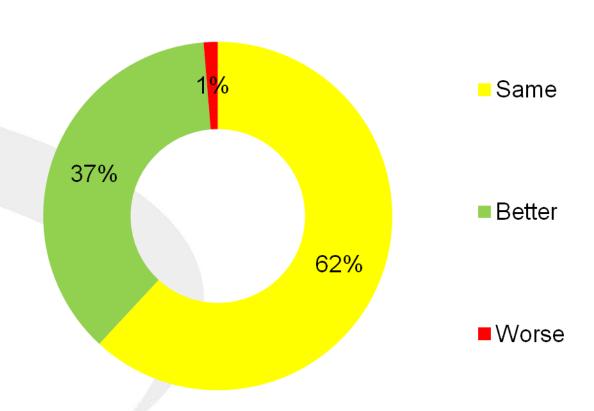


Level of satisfaction with current food safety training undertaken



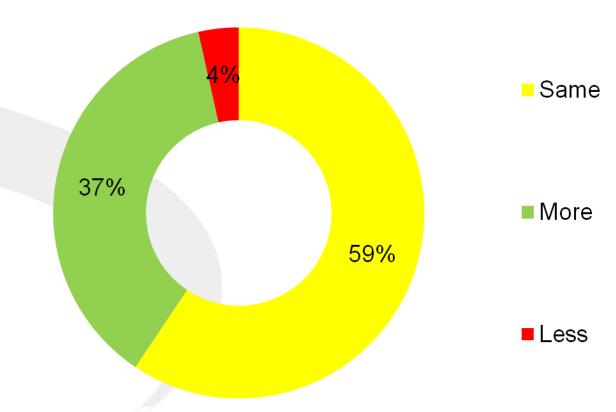


# Satisfaction level with the quality of training compared to last year



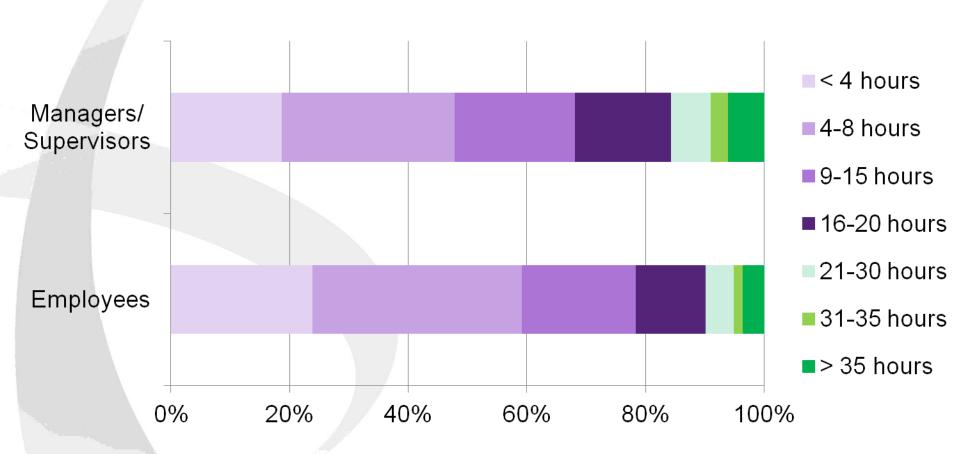


# Change in <u>quantity</u> of training compared to last year





## How many hours of food safety training undertaken per year





#### **Food Safety Topics currently covered – 1/2**



## Food Safety Topics currently covered – 1/2



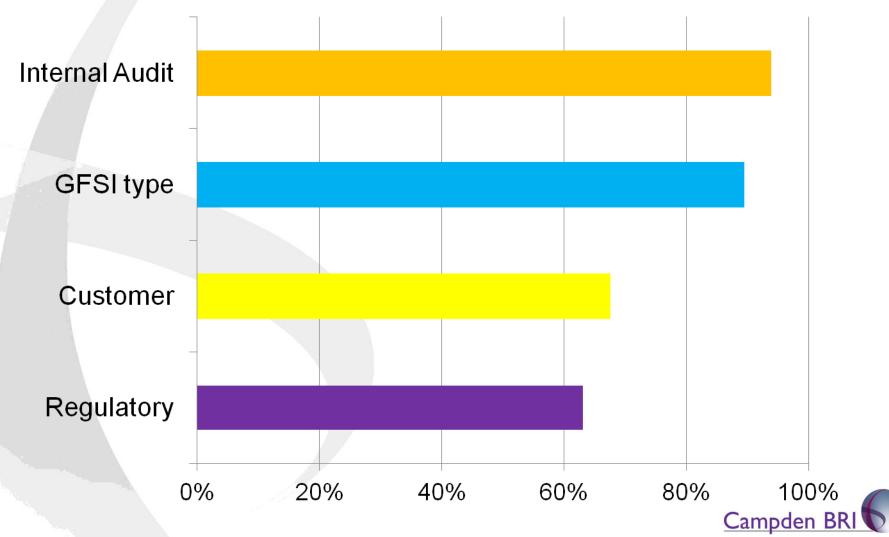
## Food Safety Topics currently covered – 2/2



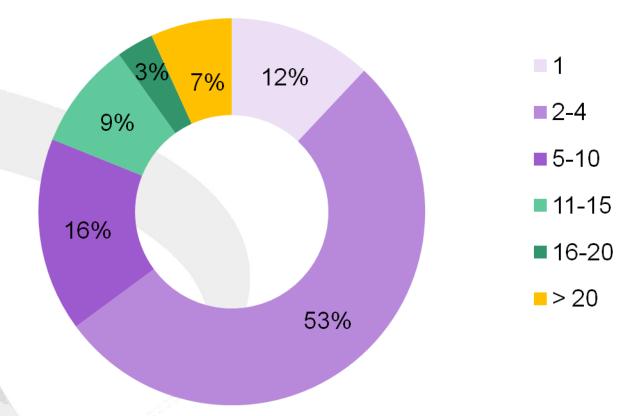
## Food Safety Topics currently covered – 2/2



Types of audits that review food safety training program and records

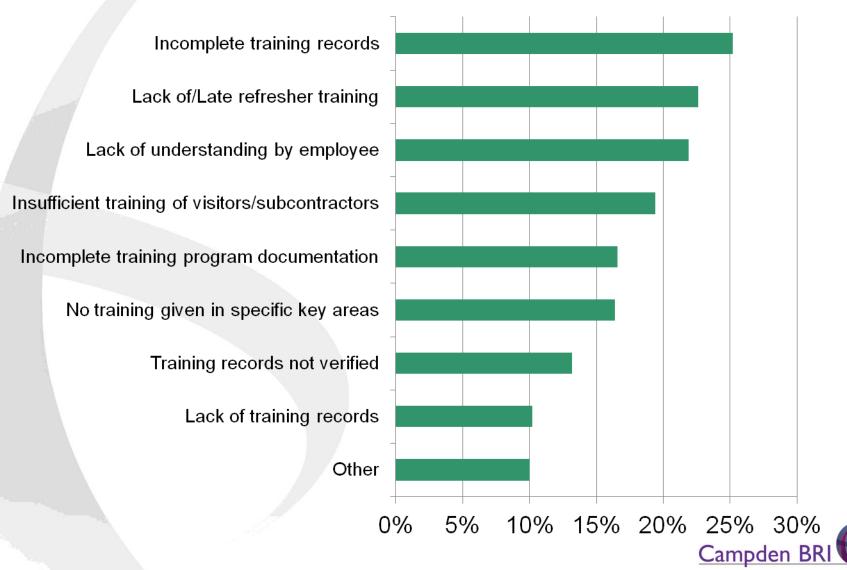


Number of audits per site per year which include food safety training review

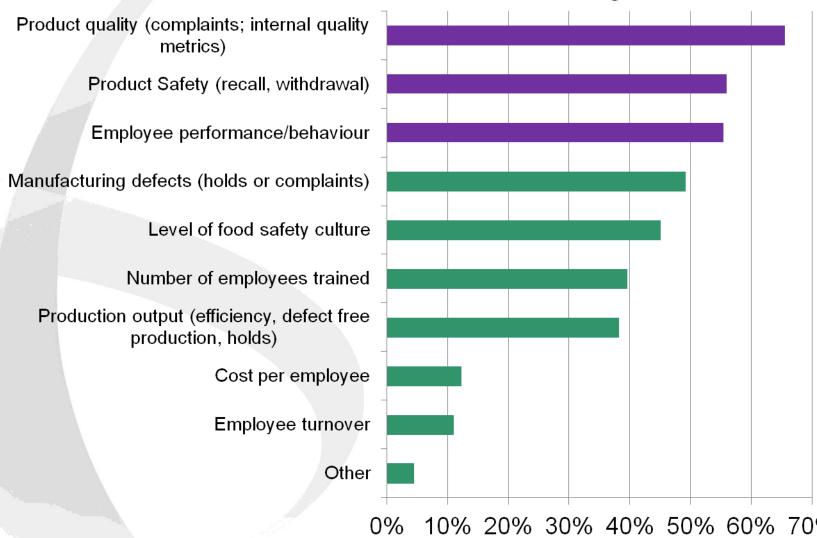




## Types of training deficiencies noted during audit



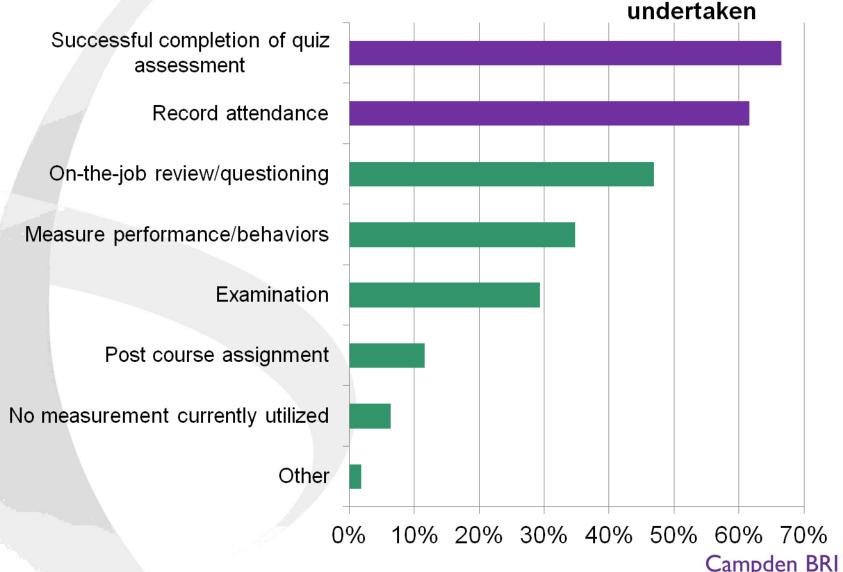
#### How the value of training is measured



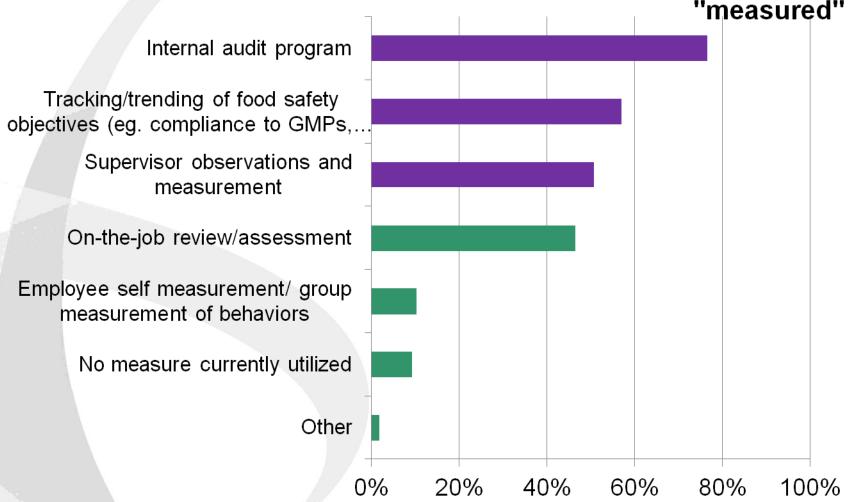
0% 10% 20% 30% 40% 50% 60% 70%

Campden BR

How companies assess the understanding of training

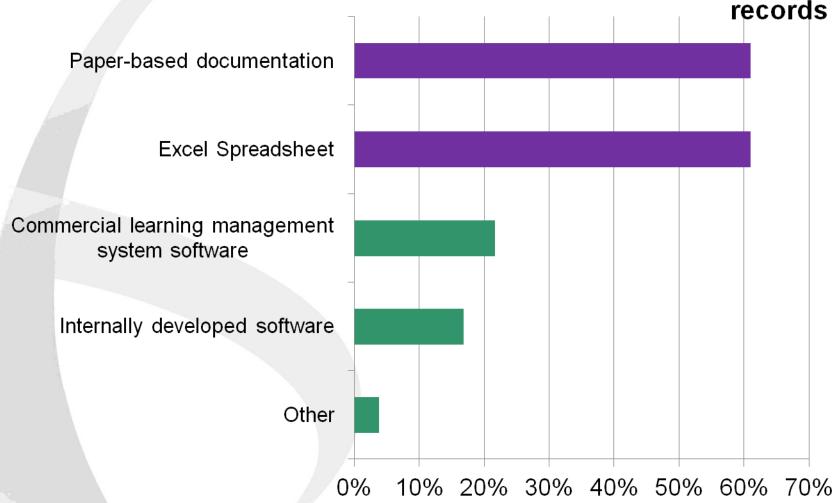


How sustained positive food safety behaviors is



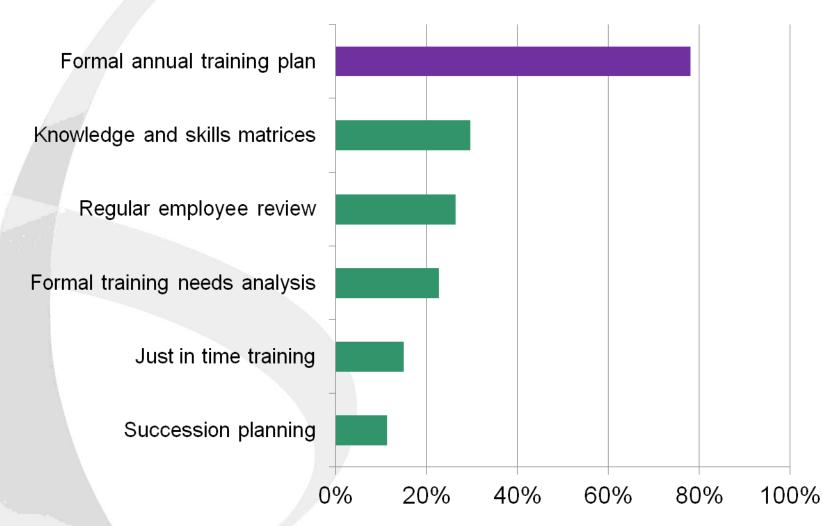


How do companies document and manage training



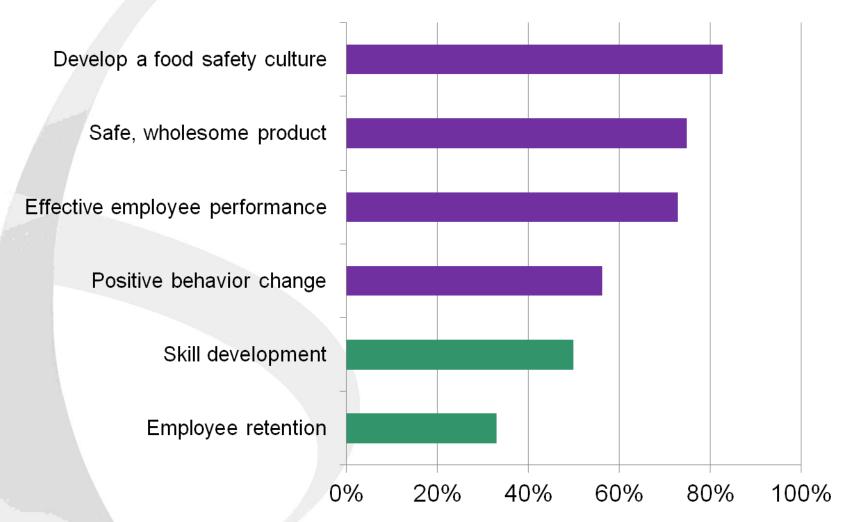


How do companies plan the food safety training activities



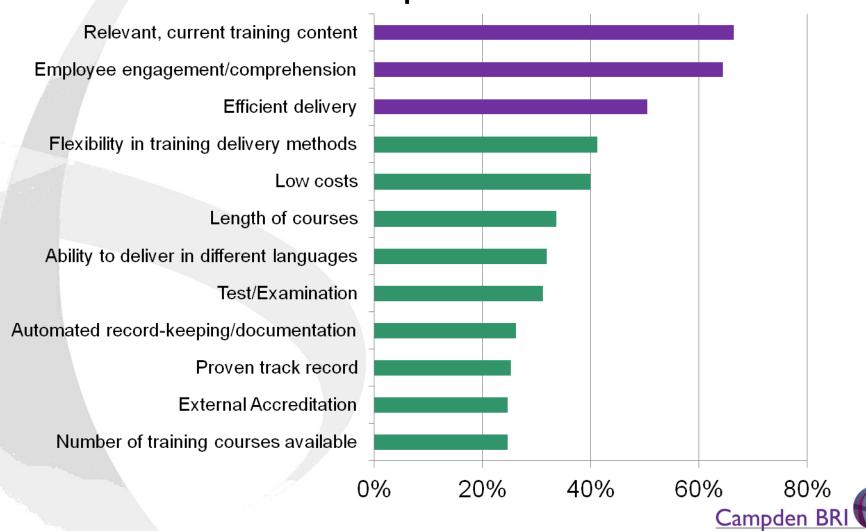


#### Organisations' most important training goals

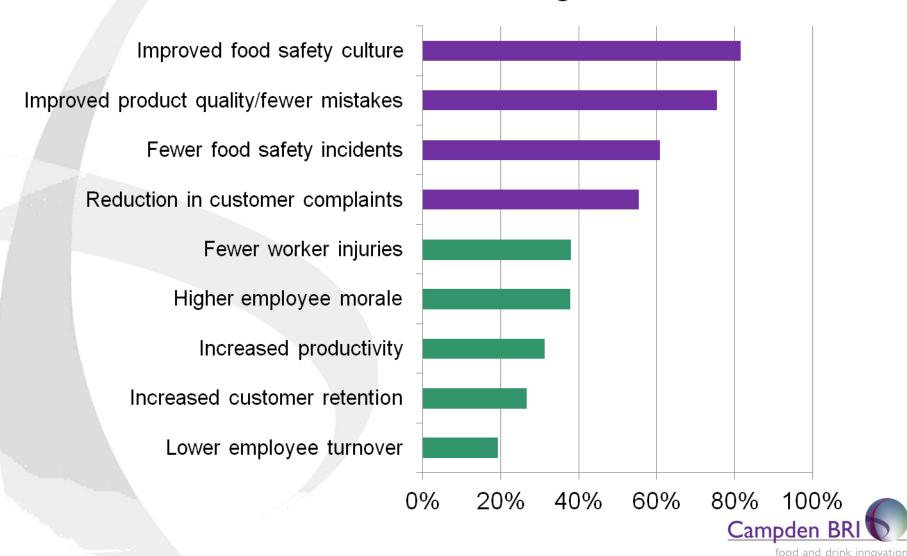




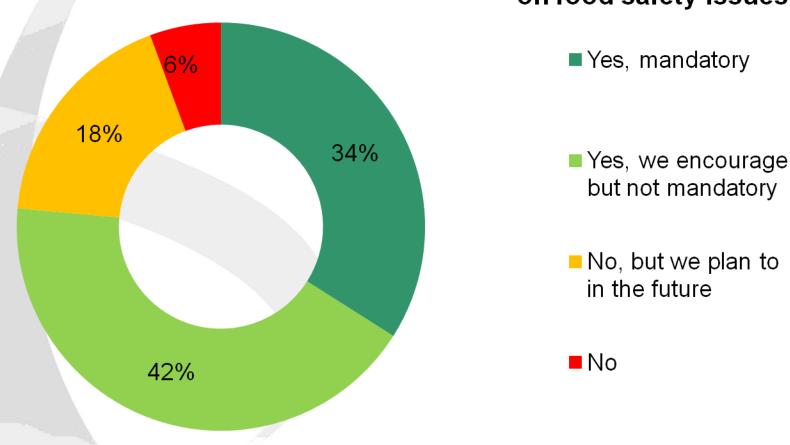
# Important factors when selecting a training provider or method



# Benefits experienced from effective employee training

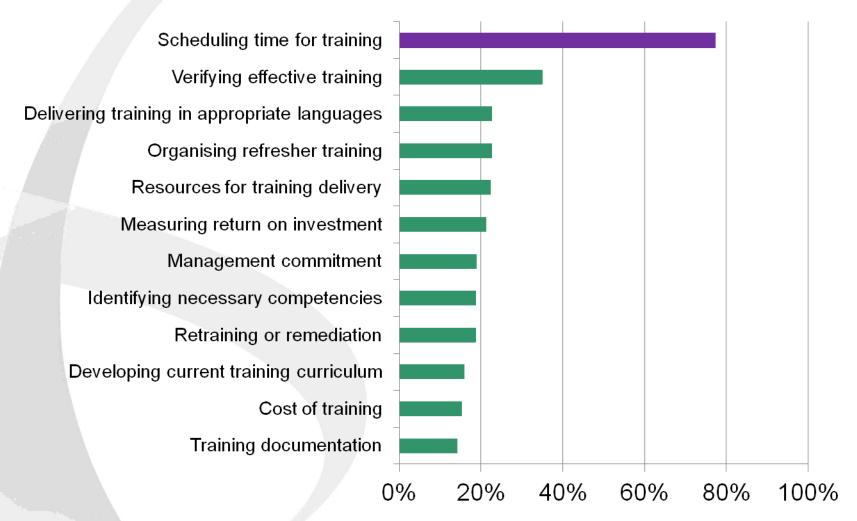


Do you require your suppliers to train their staff on food safety issues





#### **Biggest training challenges**





- 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













# **Training at Campden BRI**

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