

Global Food Safety Training Survey 2017

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Global Food Safety Training 2017

- Need for benchmark data:
How does my training programme compare to others on a global scale?
- 5th Annual Global Survey
by Campden BRI and Alchemy
in partnership with BRC, GMA-SEF, NSF,
SGS, SQF, TSI
- Sent to over 25,000 sites world-wide
- Food Manufacturers & Processors



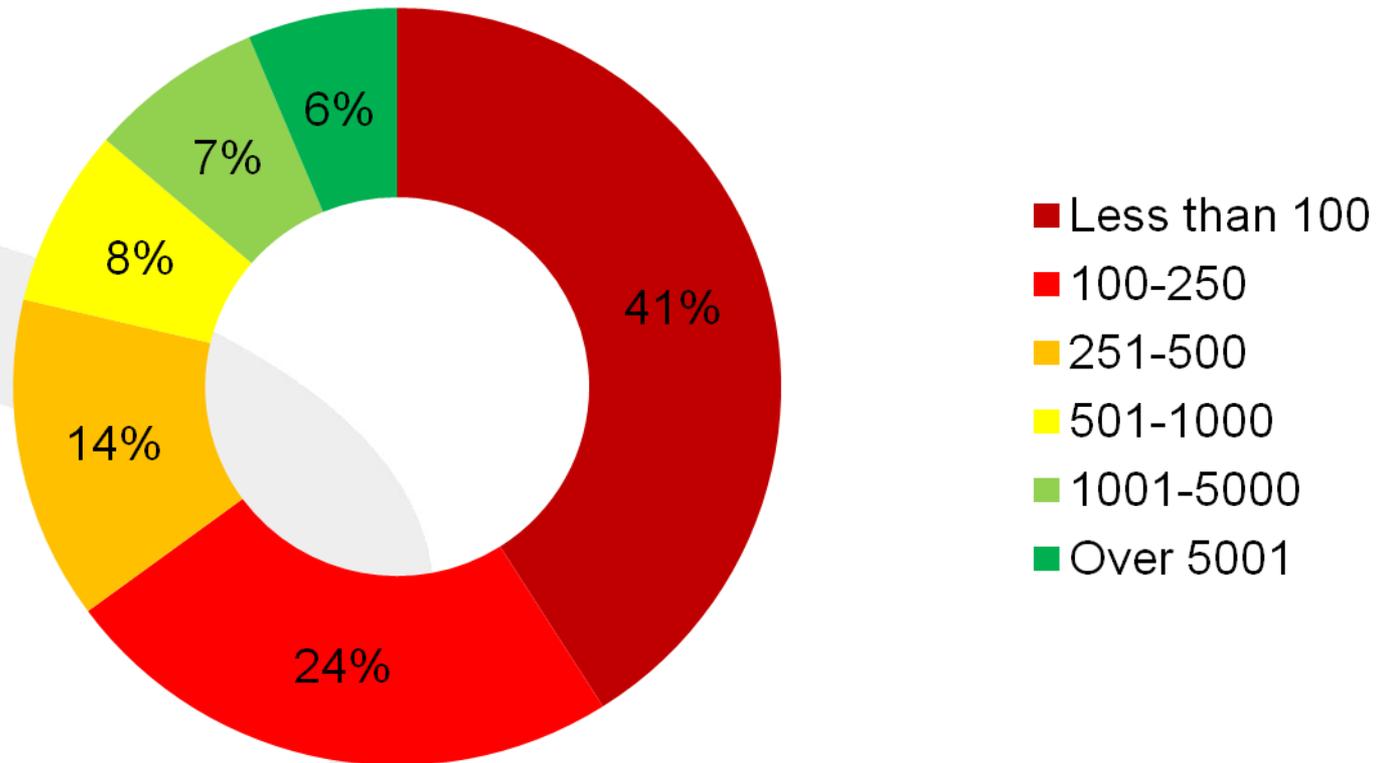
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- Wide scope, including:
 - Business size, sector, region
 - Responsibility for training
 - Budget, amount of training (staff/senior staff)
 - Type of training, topics
 - Training activities audits, deficiencies
 - Ways of measuring competency/qualification
 - How document and manage training records
 - Training goals, needs and challenges
 - Benefits of training
 - Changes compared to last year



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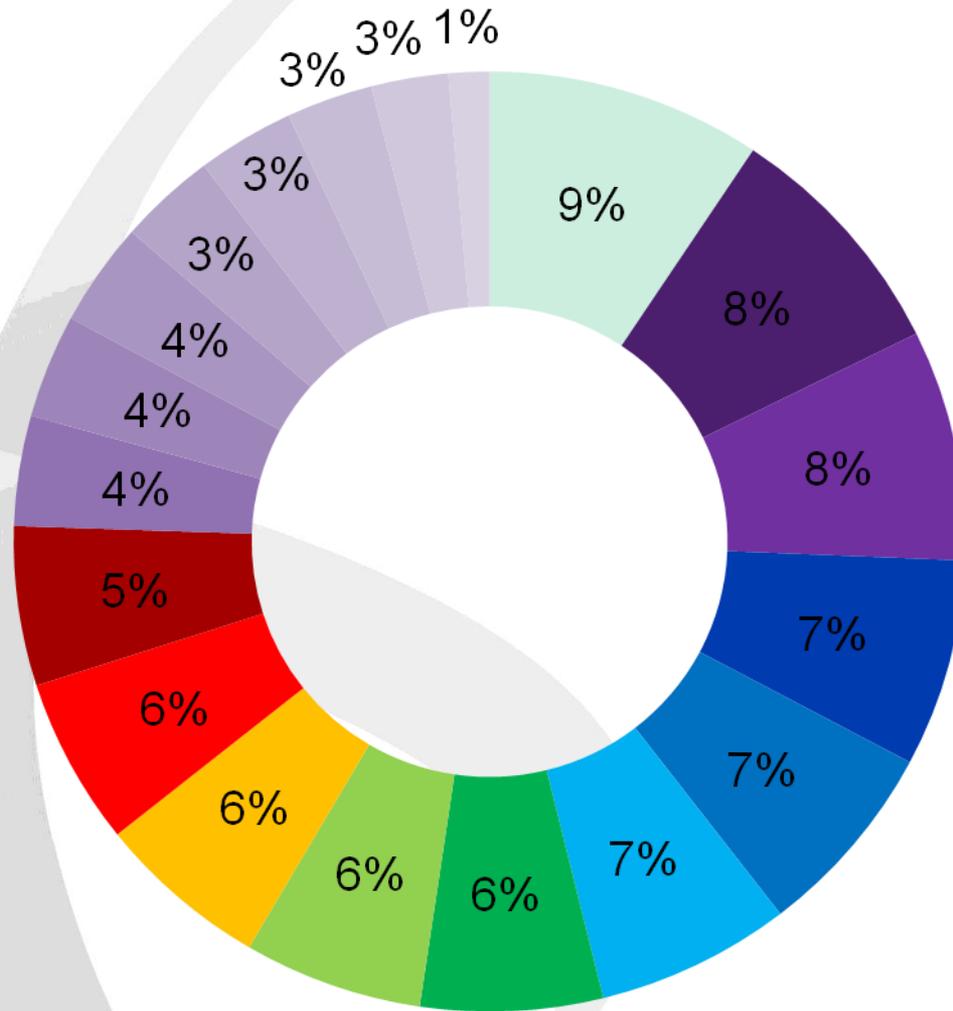
Number of Full Time Equivalent staff



¼ of total have responded on behalf of group

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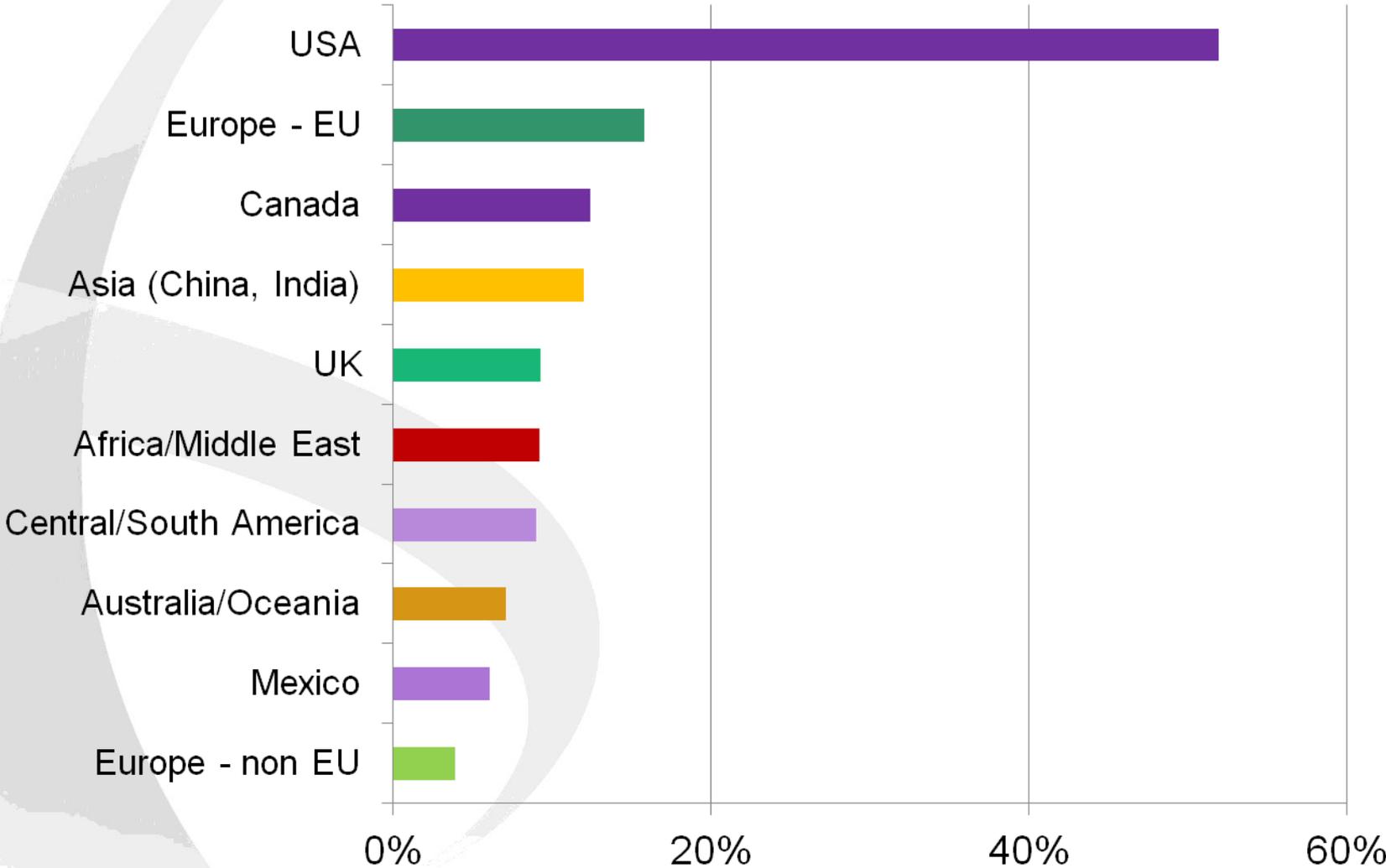
Industry Sectors



- Cereal and bakery
- Ingredients Flavours Colours
- Processed meats fish poultry
- Processed fruits vegetables
- Warehouse Distribution
- Fruits and vegetables
- Meats fish poultry
- Packaging
- Beverages
- Dairy
- Snacks
- Sauces and dressings
- Ready Meals
- Catering Hospitality
- Retail
- Sugar confectionary
- Fats and oils
- Feed
- Sandwiches

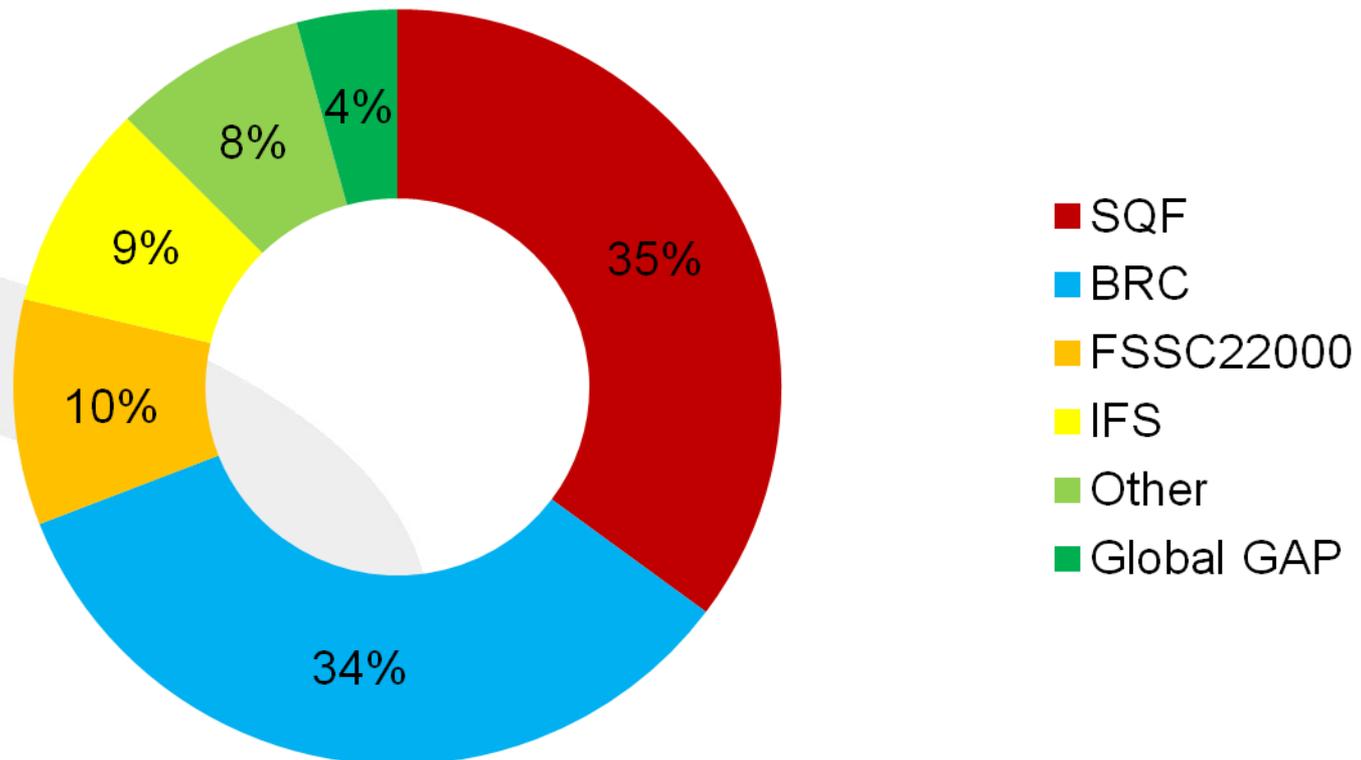
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Geographical Regions



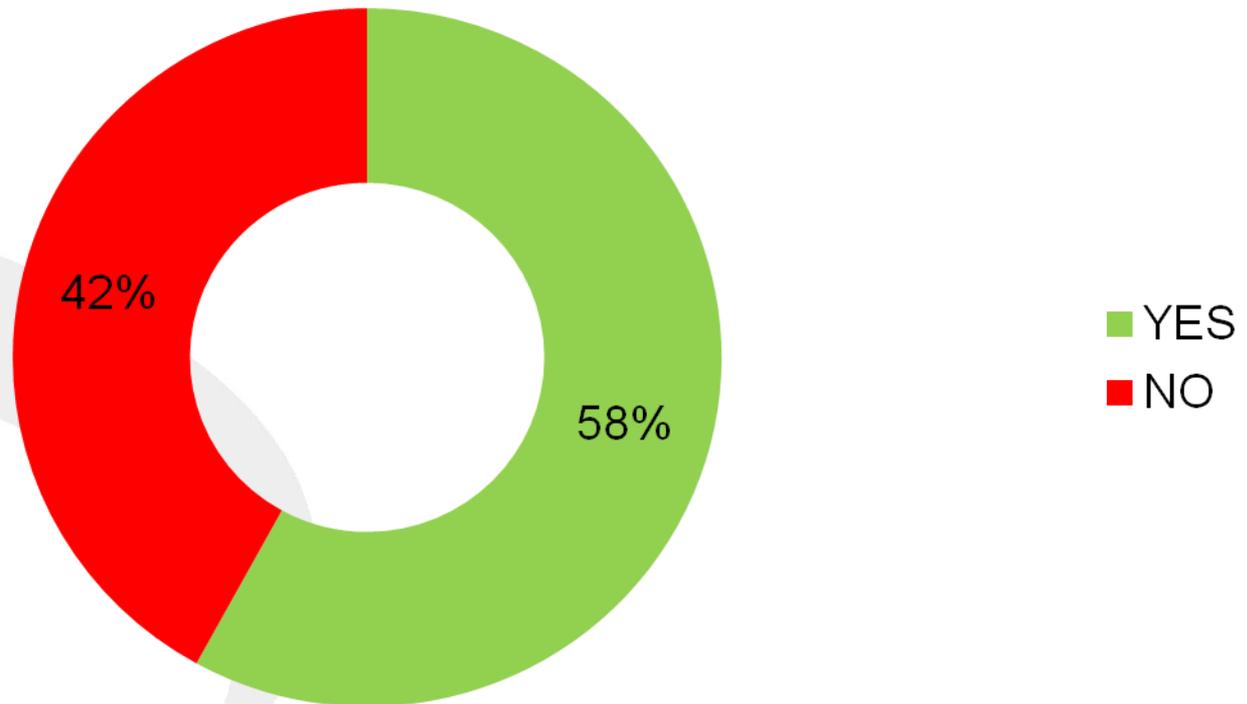
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Which GFSI Scheme are you using ?



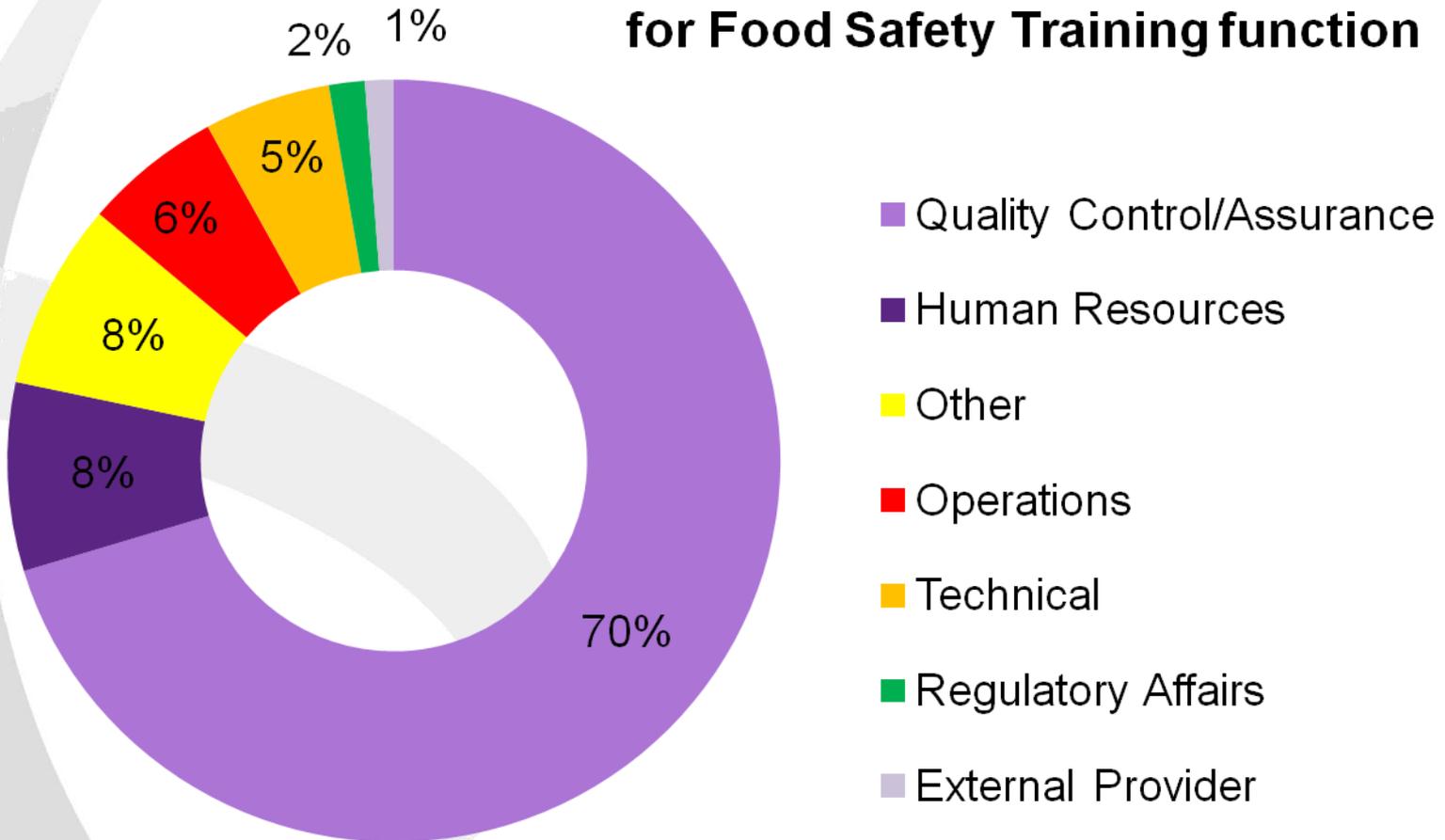
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Are you considering certification to a GFSI Scheme in next 12 months ?



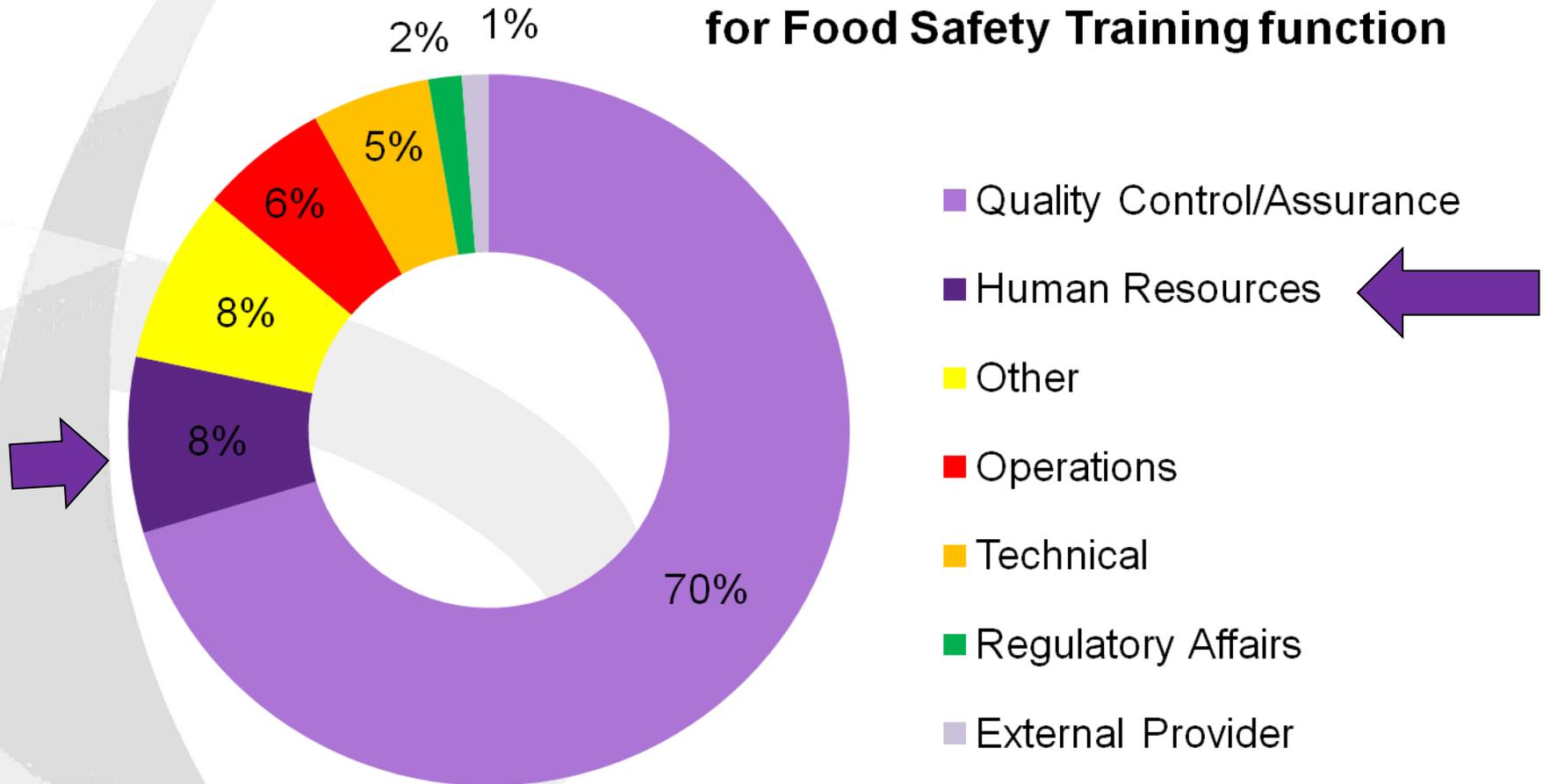
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Responsibility for Food Safety Training function



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Responsibility for Food Safety Training function



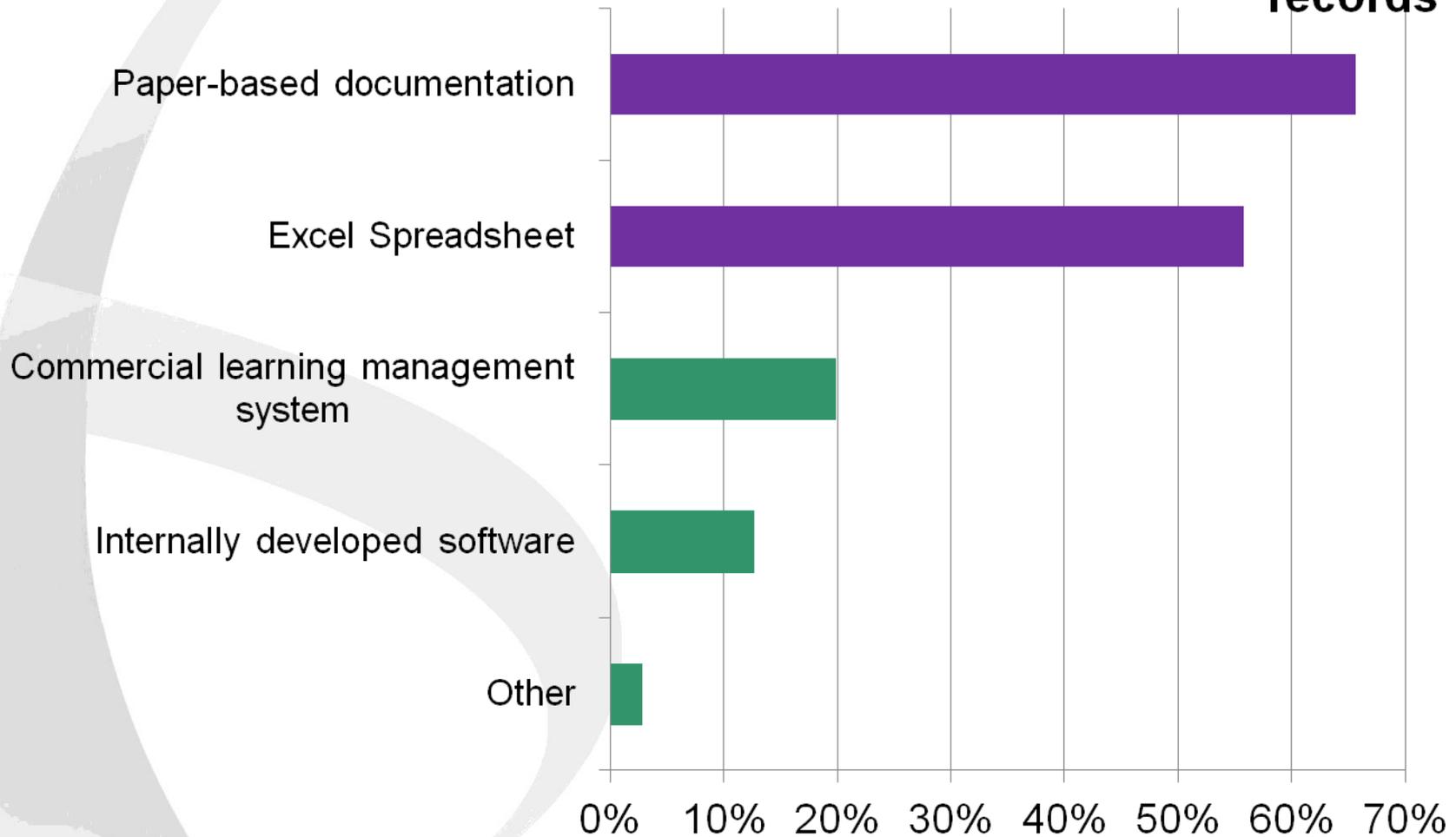
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How do companies plan the food safety training activities



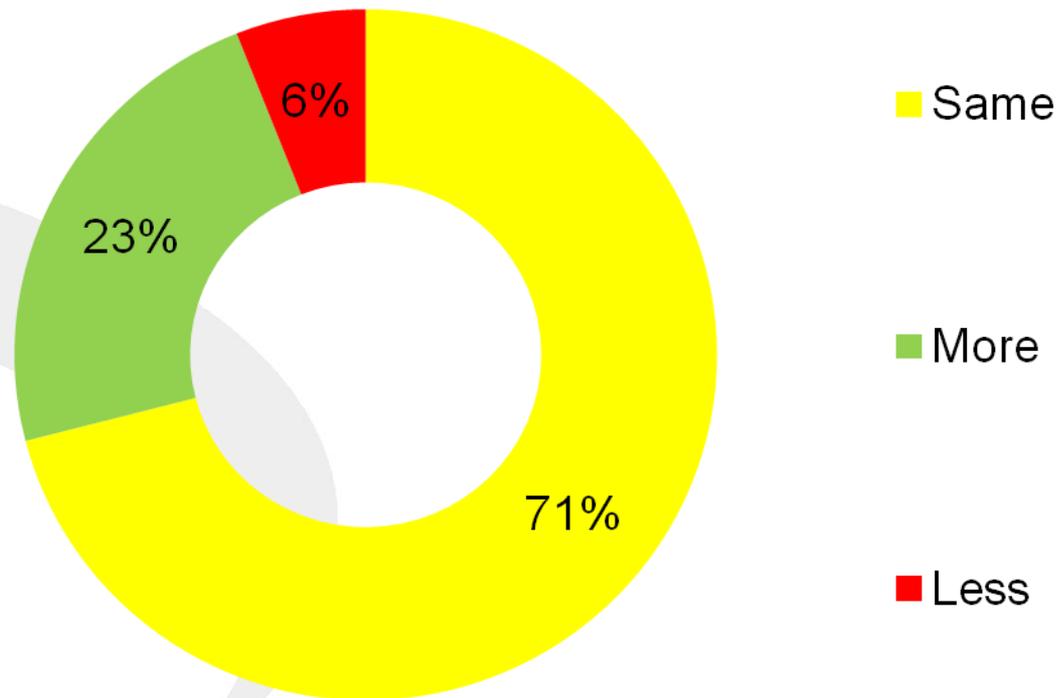
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How do companies document and manage training records



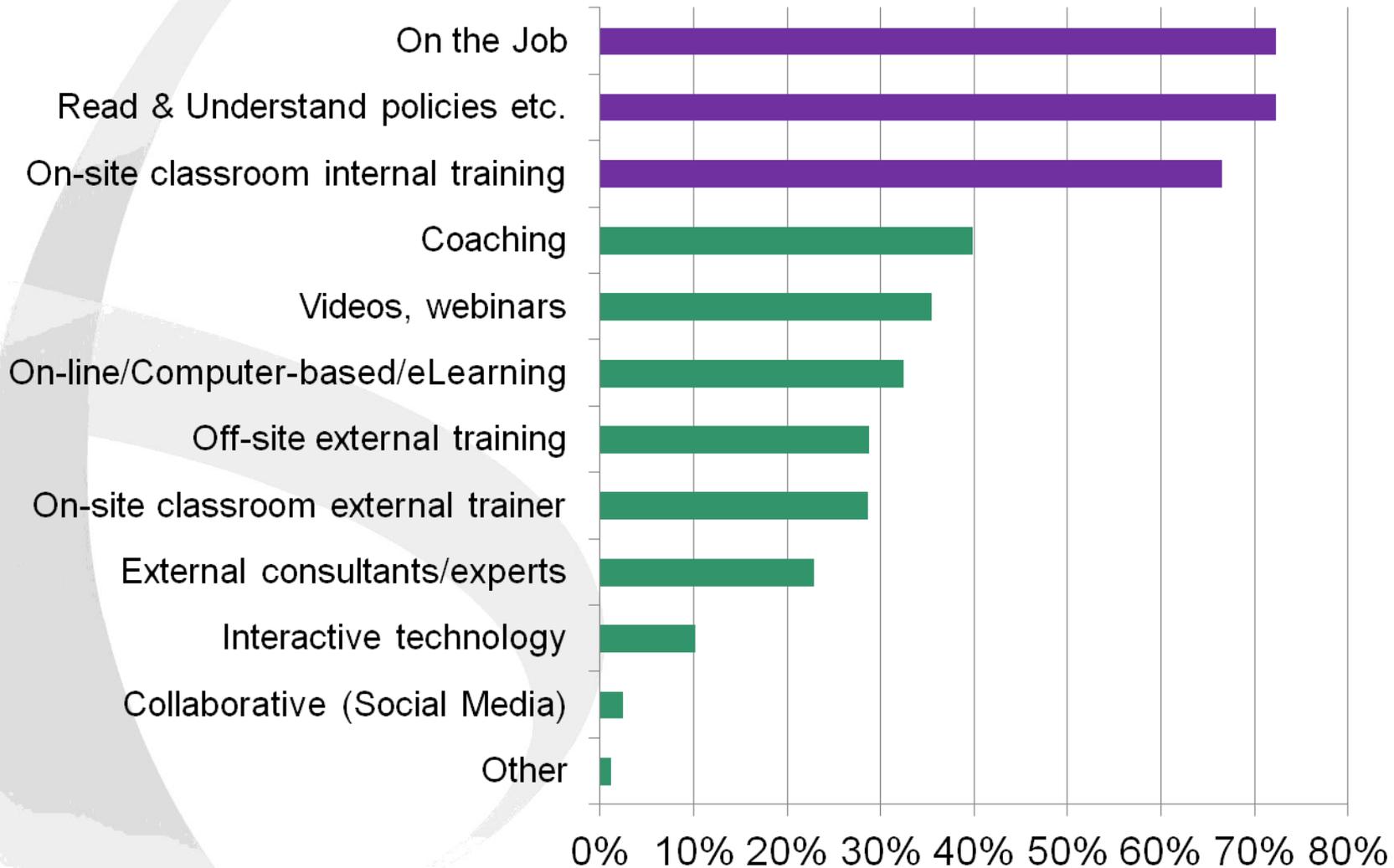
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How Food Safety Training Budget compares to Previous Year Budget



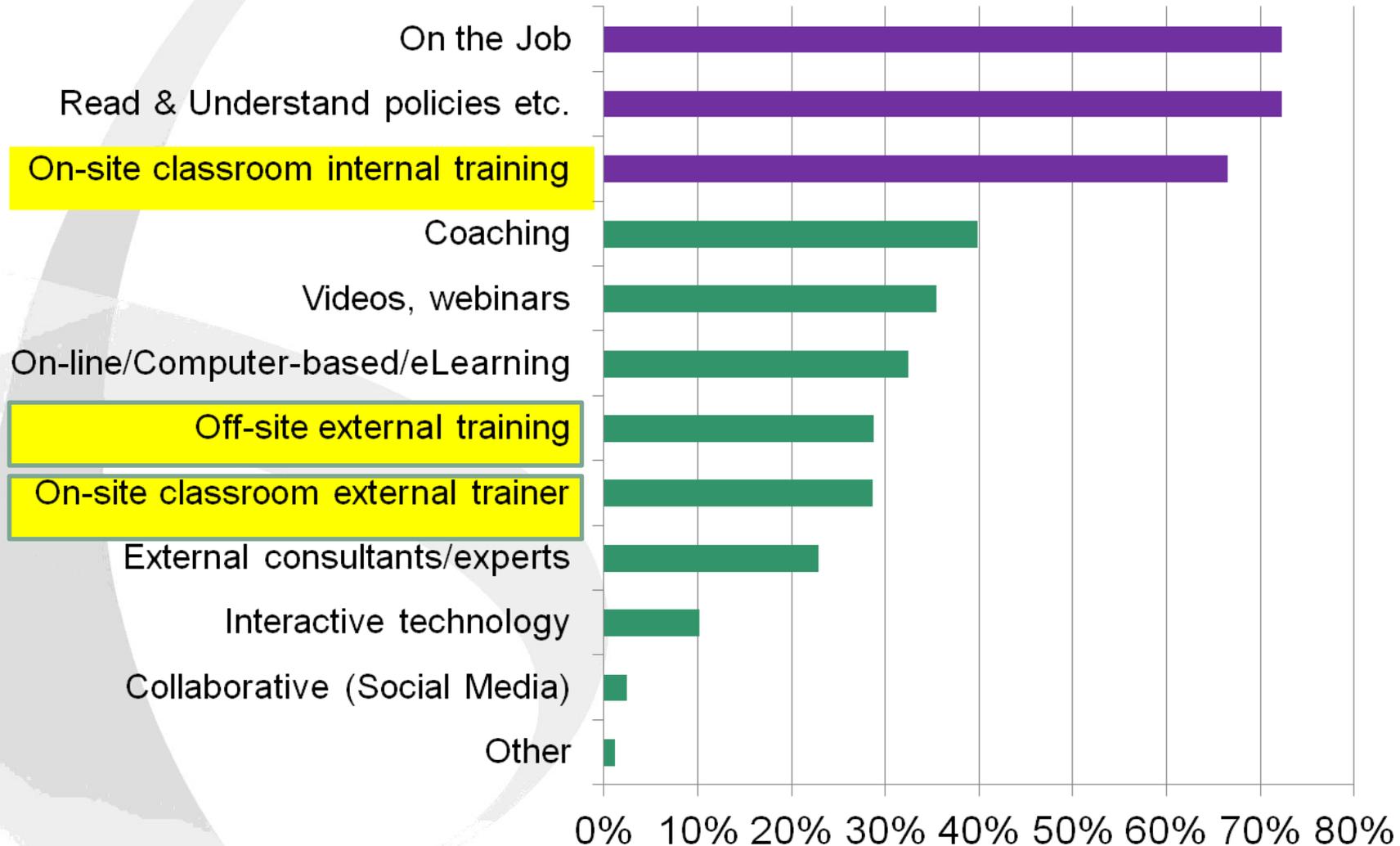
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How is Food Safety Training Delivered



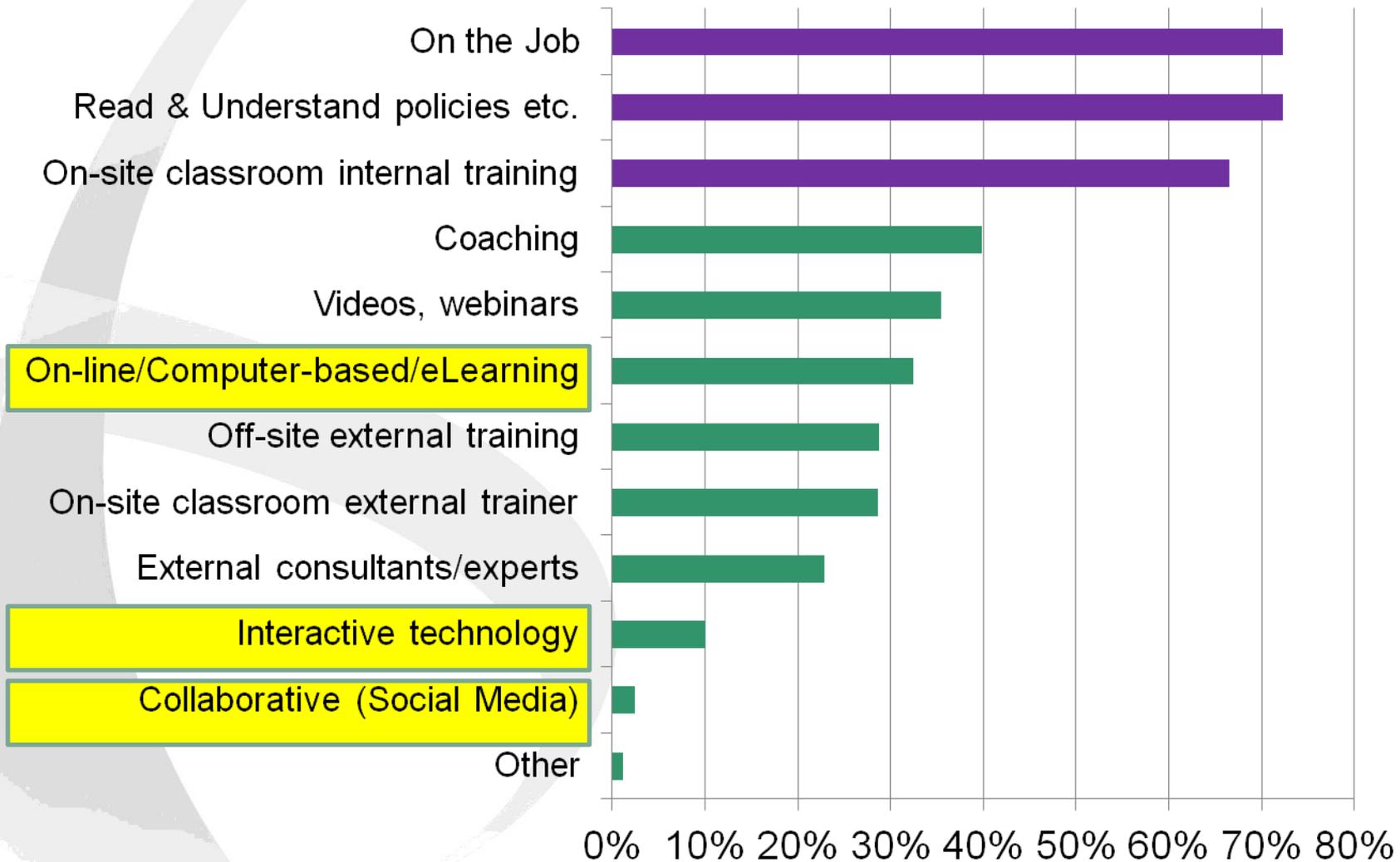
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How is Food Safety Training Delivered



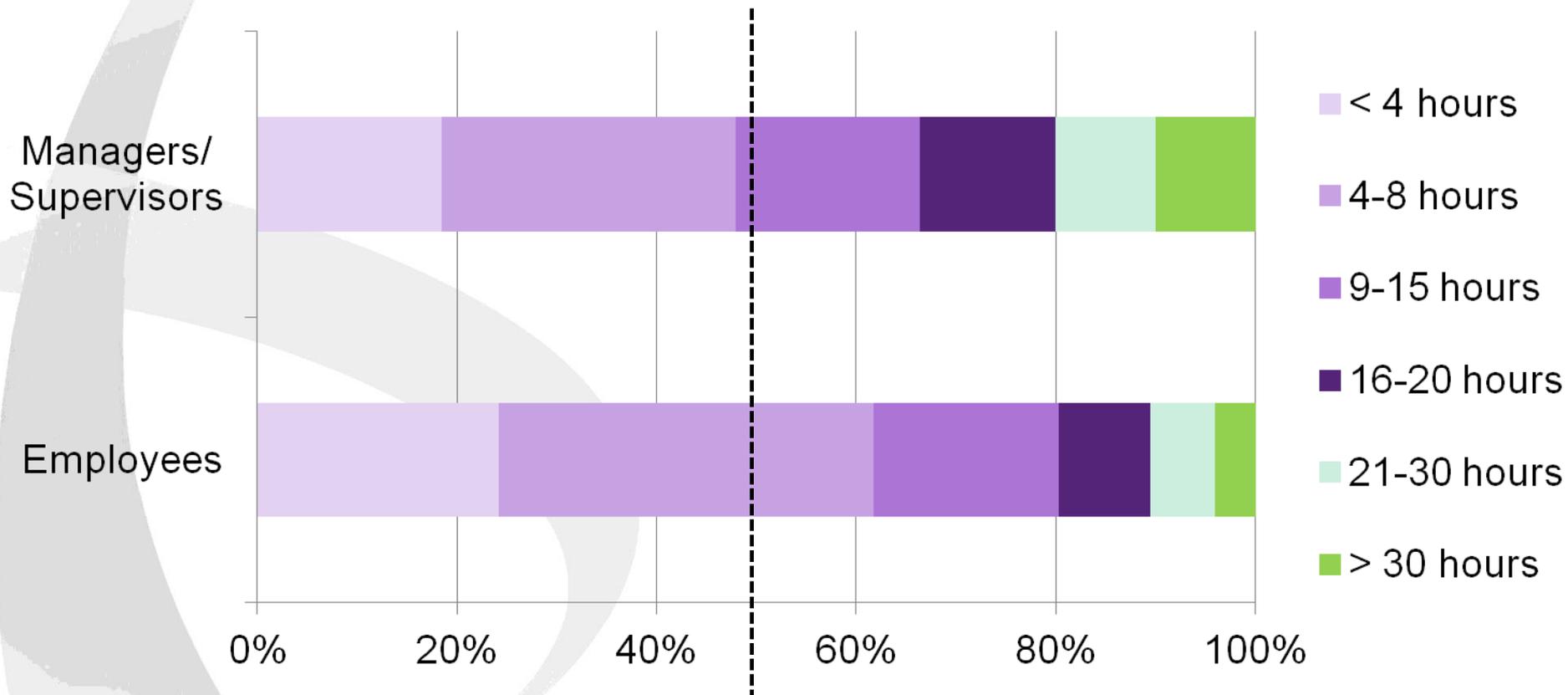
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How is Food Safety Training Delivered



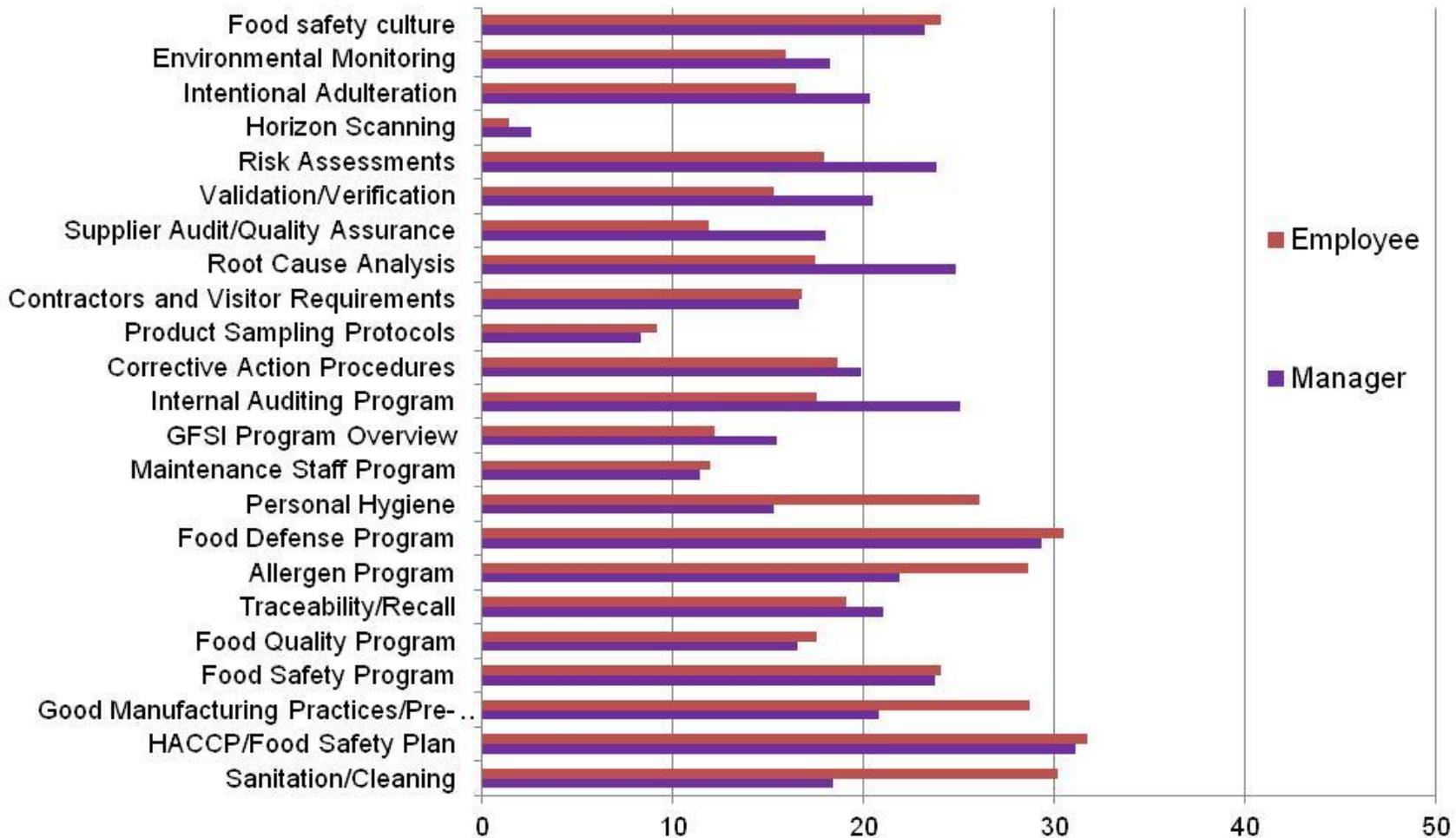
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How many hours of food safety training undertaken per year



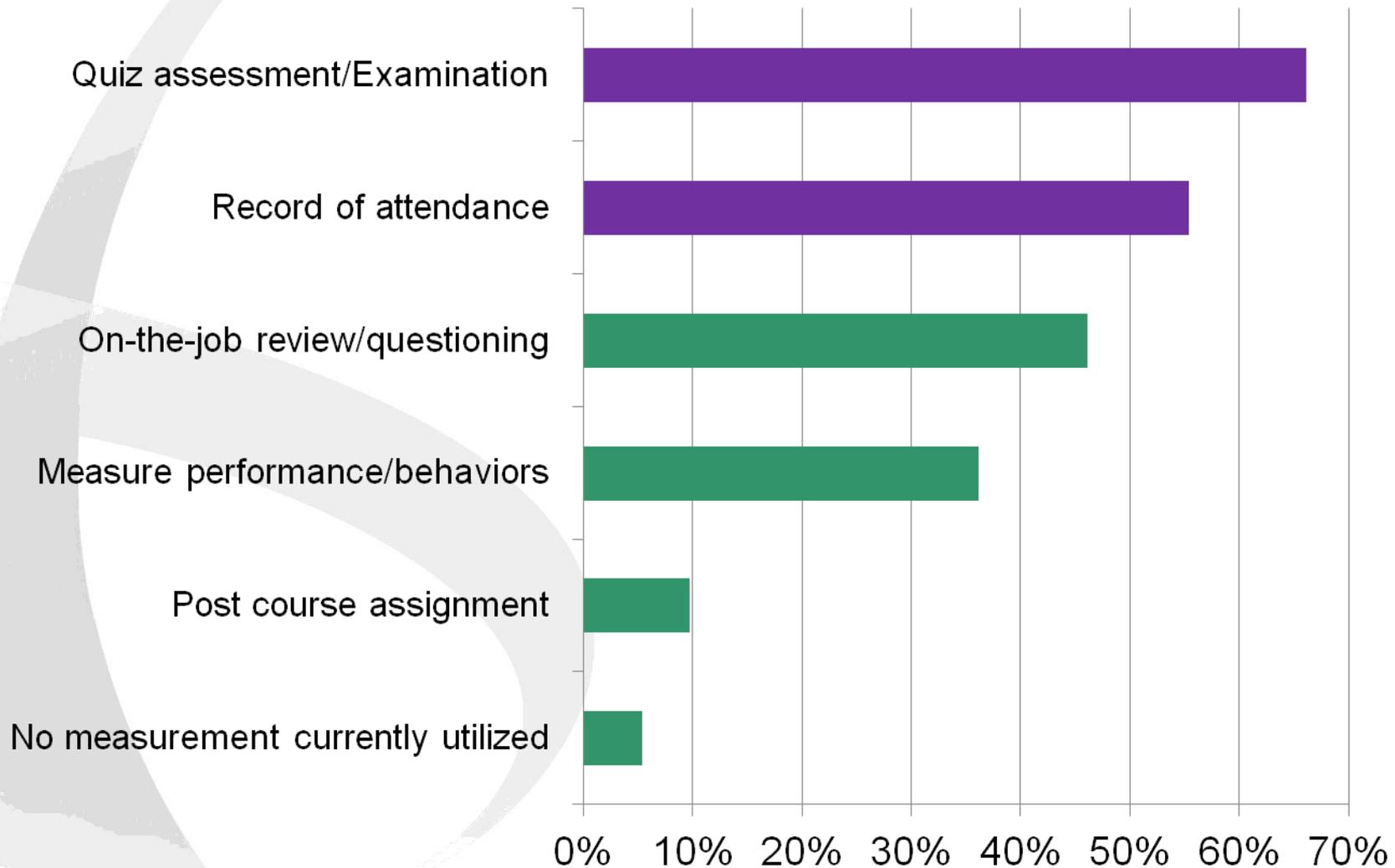
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NEW Food Safety Topics Organisation Introduced This Year



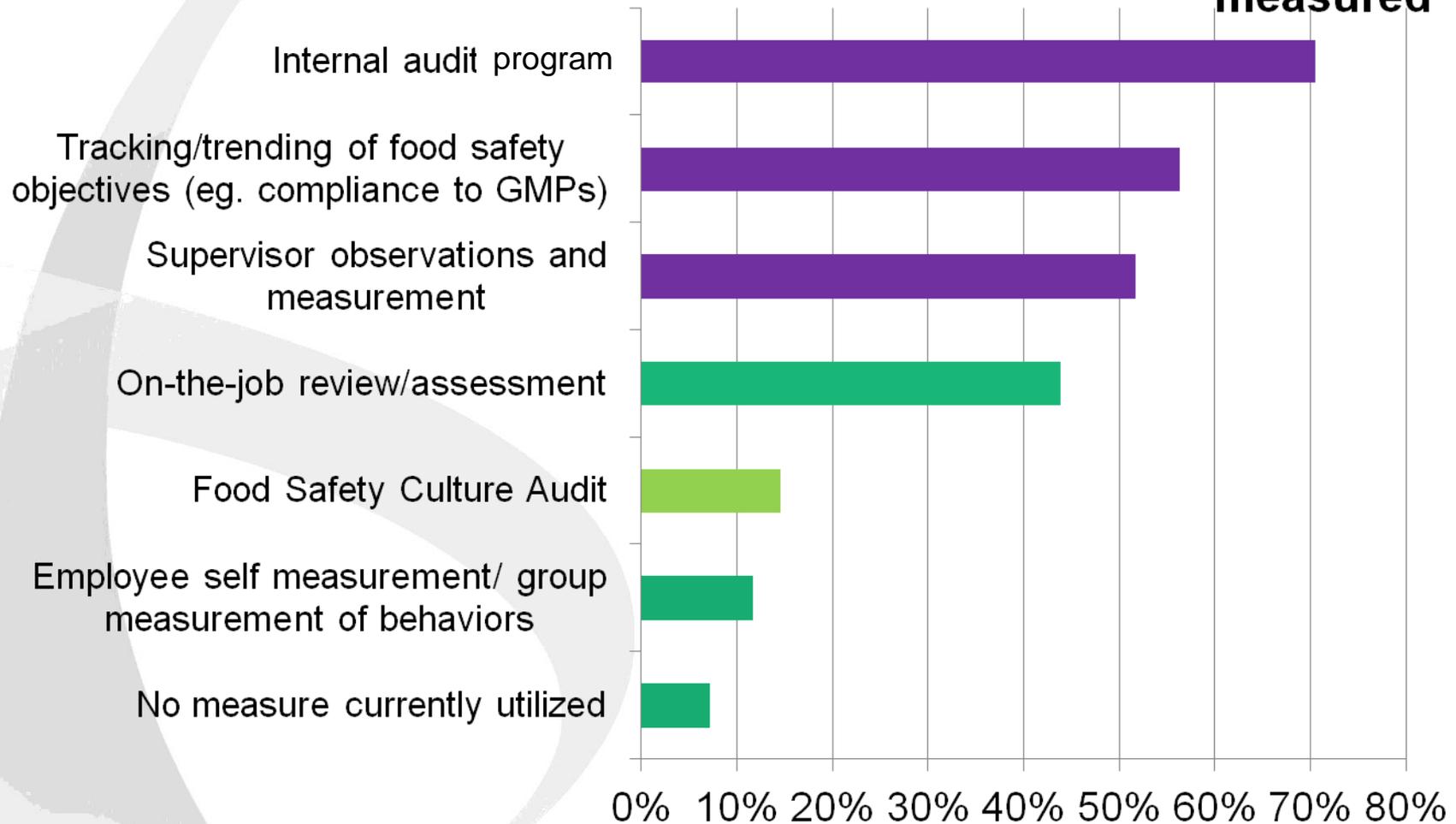
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How companies assess the understanding of training undertaken



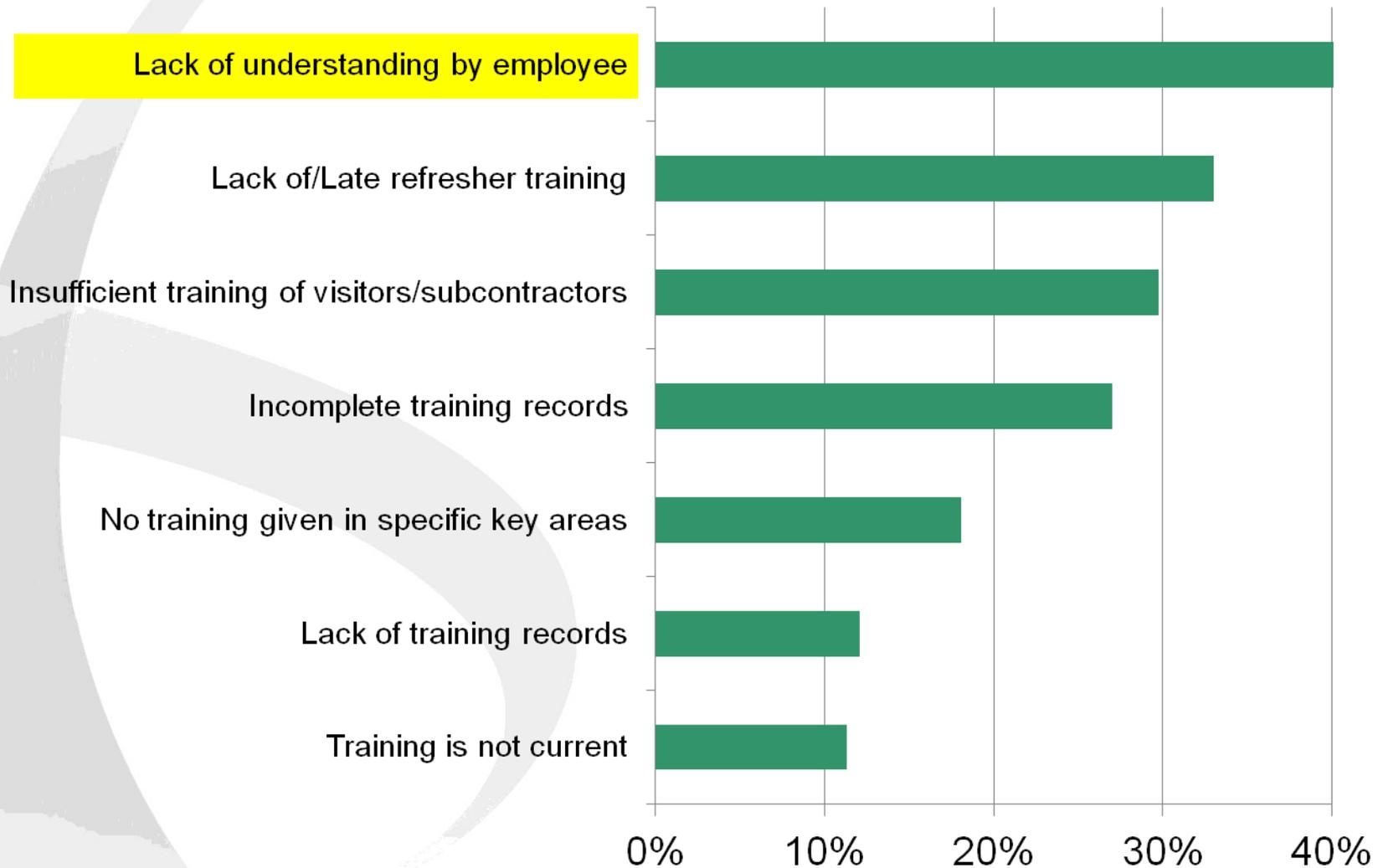
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How sustained positive food safety behaviors is "measured"



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Types of training deficiencies noted during audit



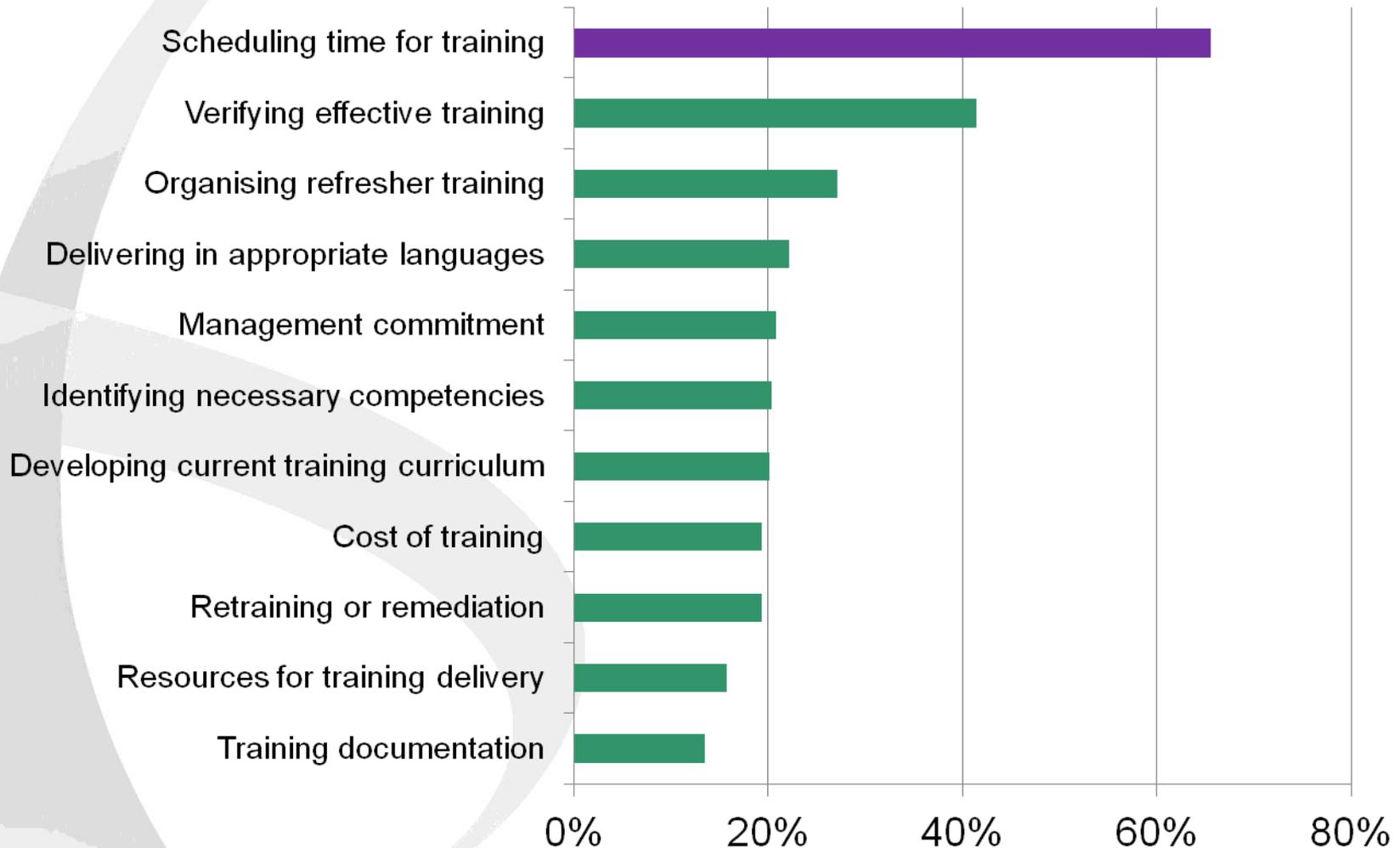
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How the value of training is measured



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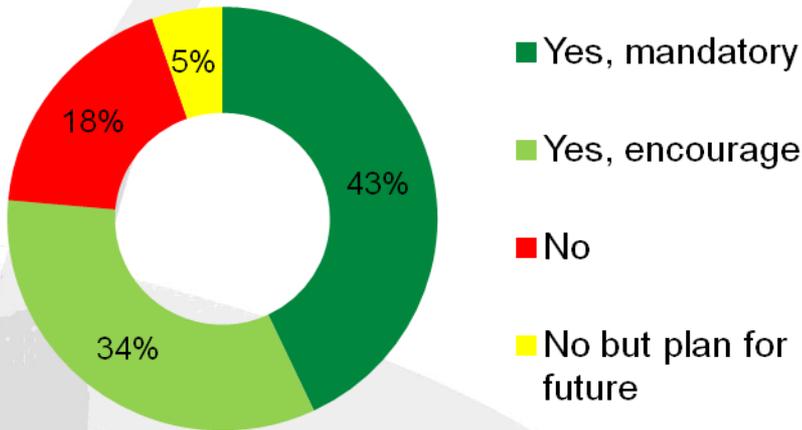
Biggest (top 3) training challenges



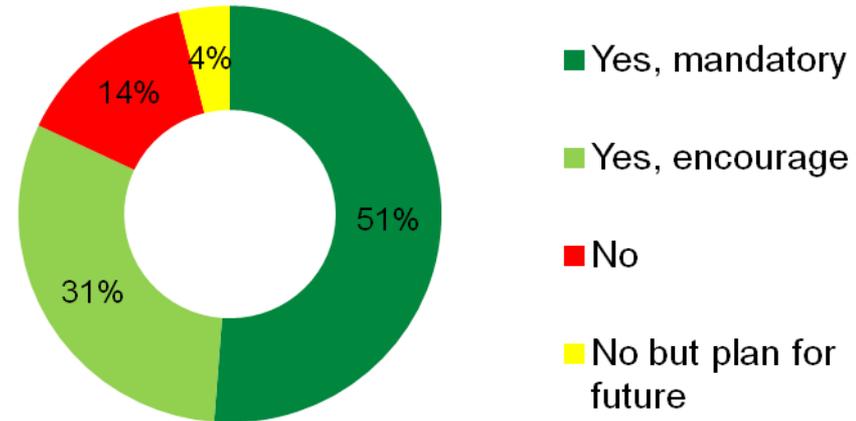
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Do you require your suppliers to train their staff on food safety issues:

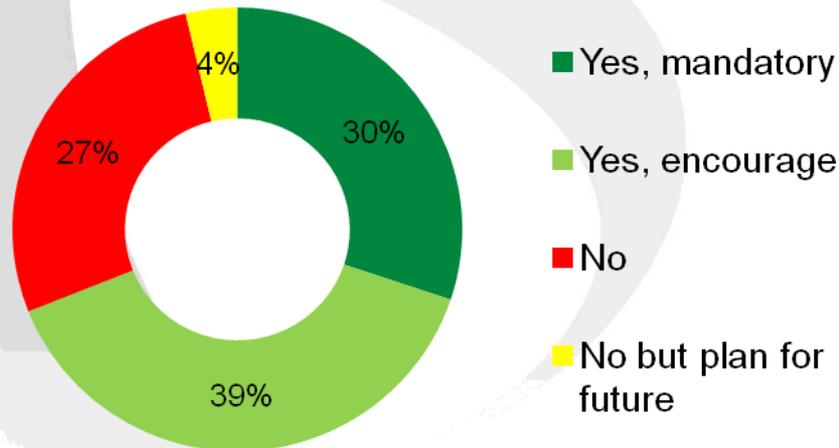
Raw Materials Suppliers



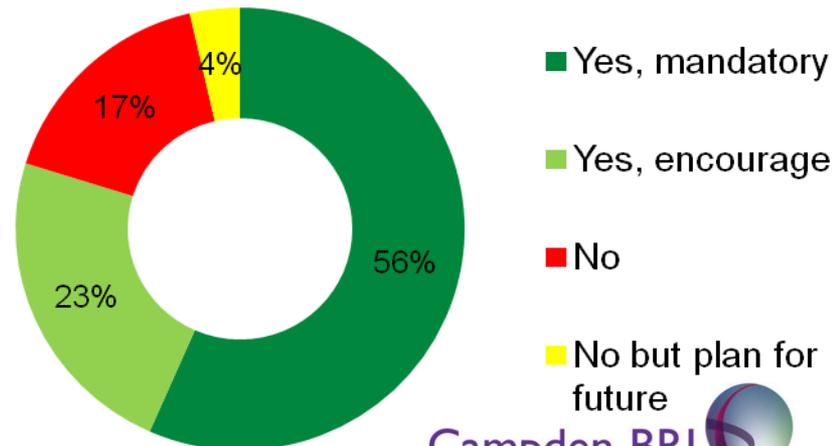
Services Suppliers



Equipment Suppliers

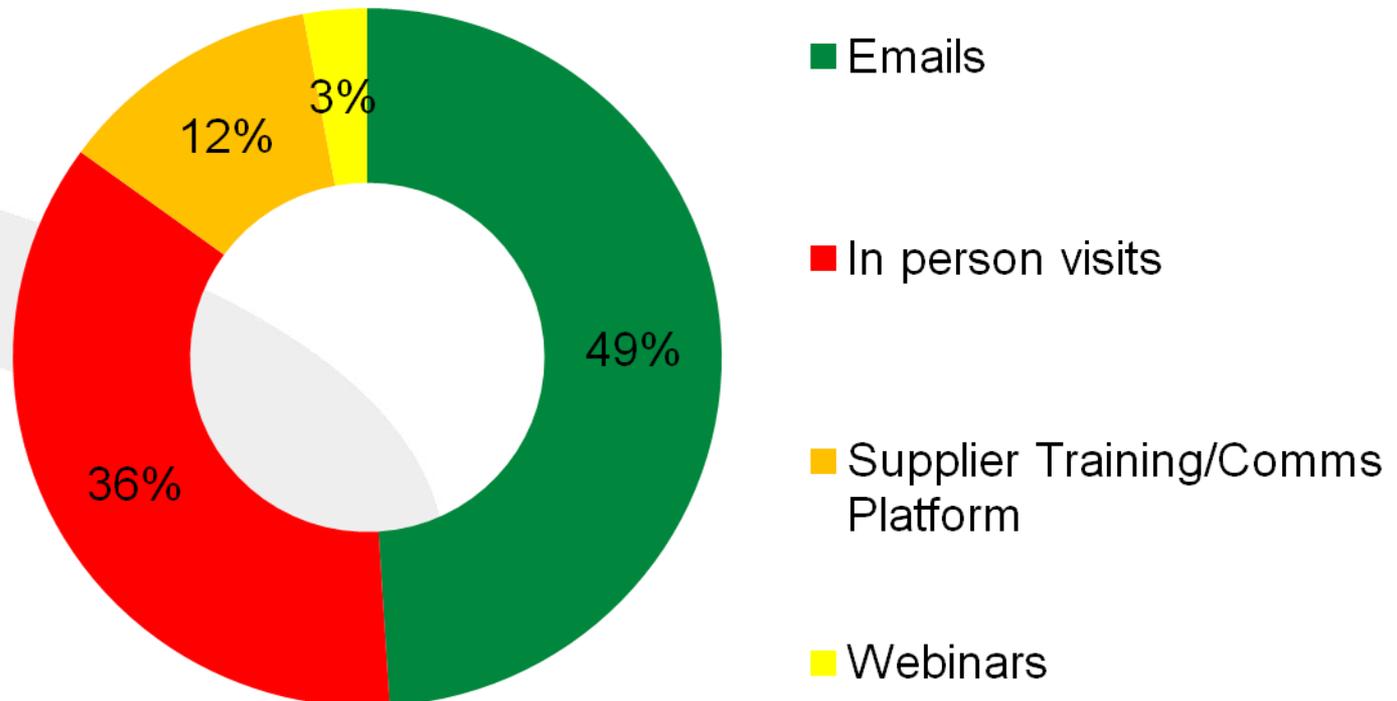


Agency and Temporary Staff



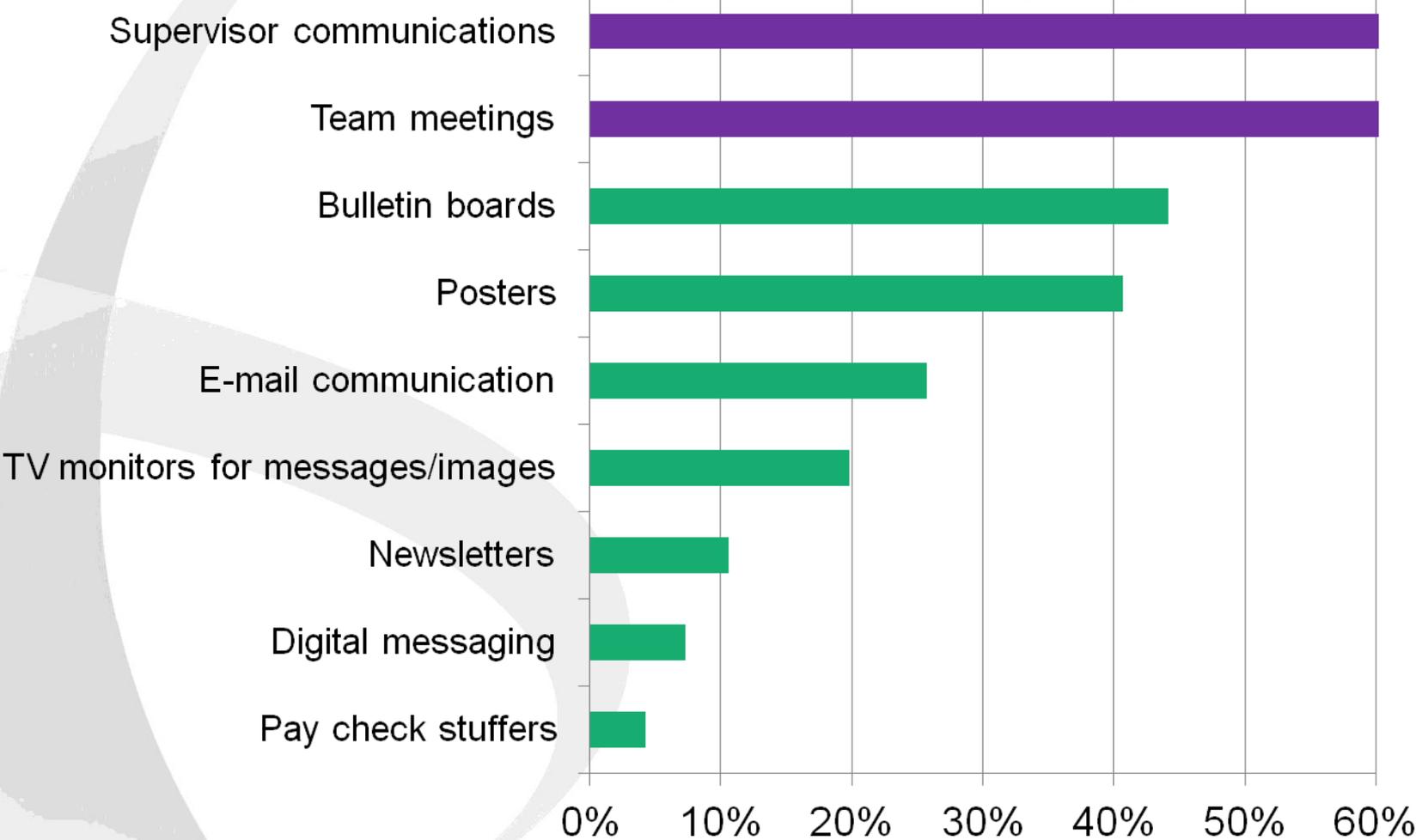
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How communicate with/train suppliers on food safety



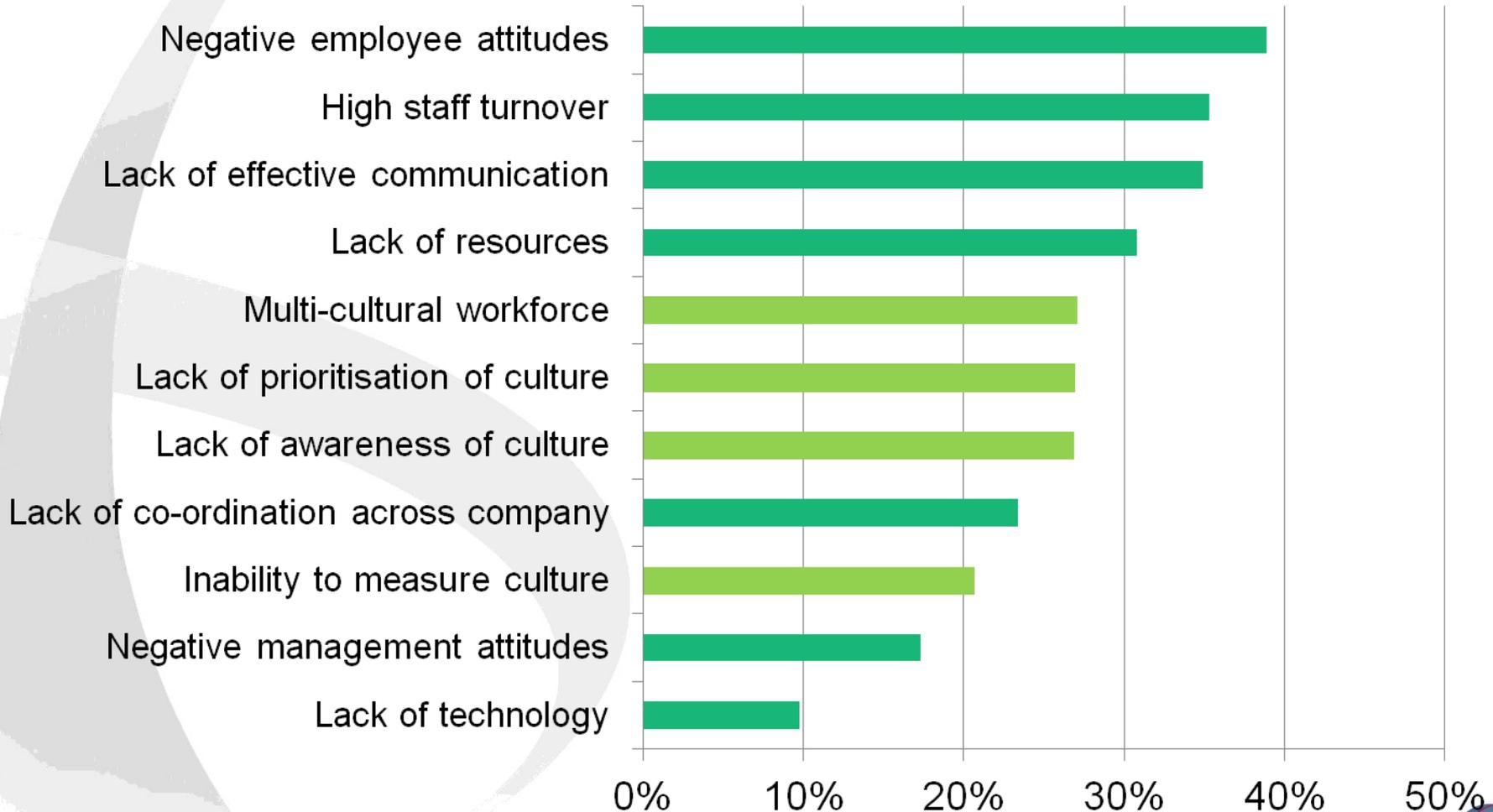
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Ways of keeping training 'top of mind' on a daily basis for hourly employee



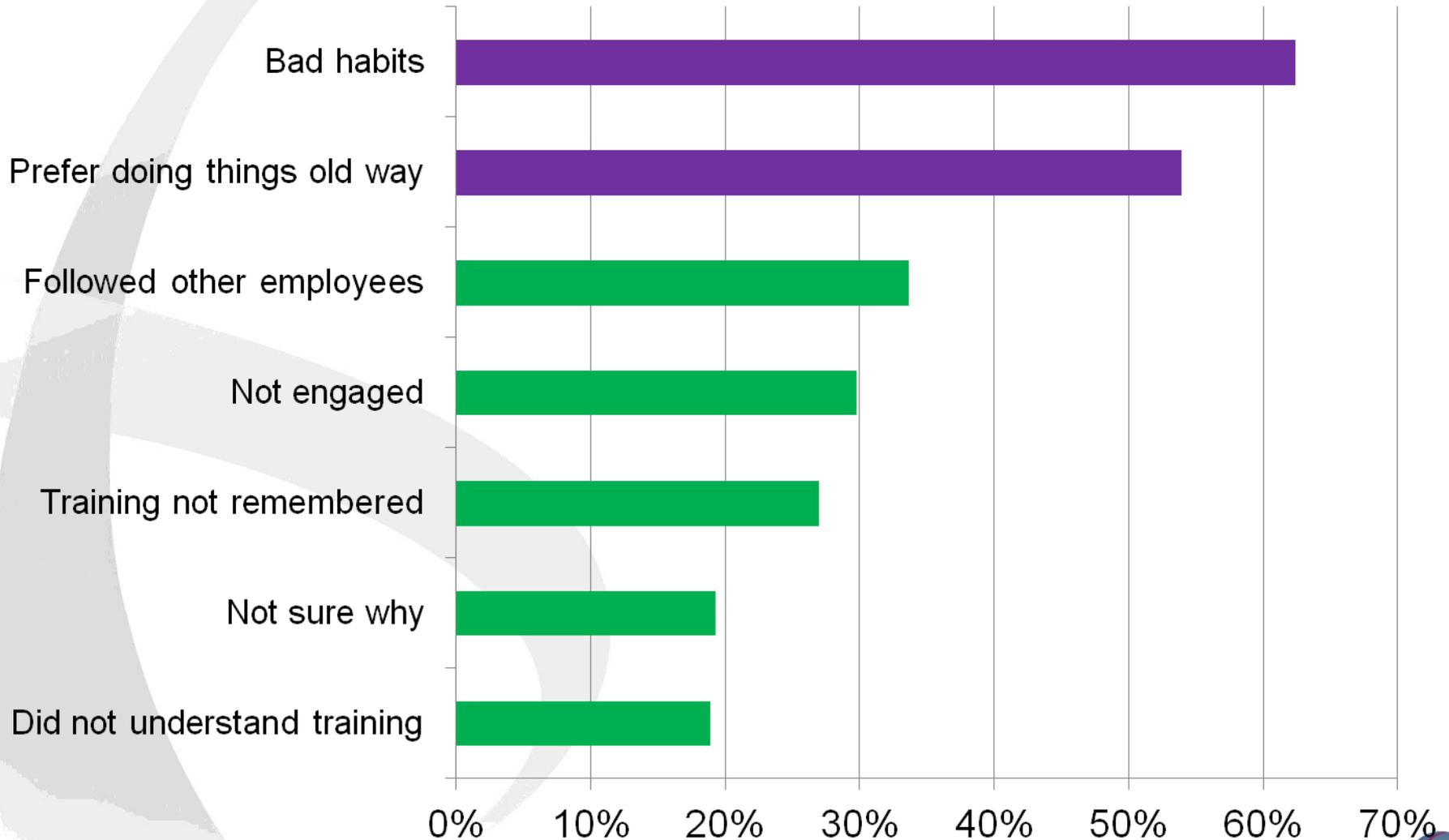
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Biggest (top 3) challenge to developing a strong, positive food safety culture

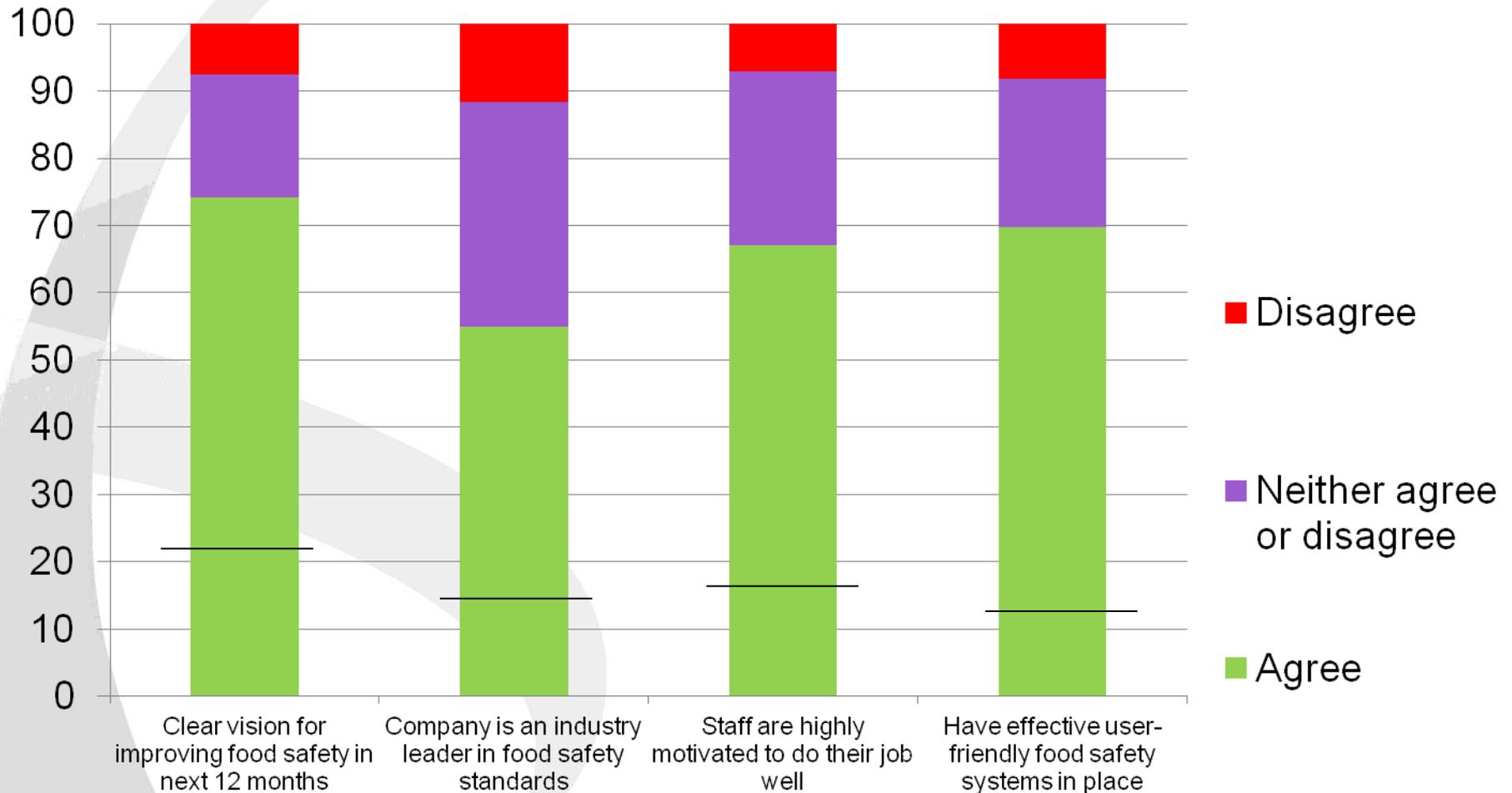


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Why do employees not follow food safety program



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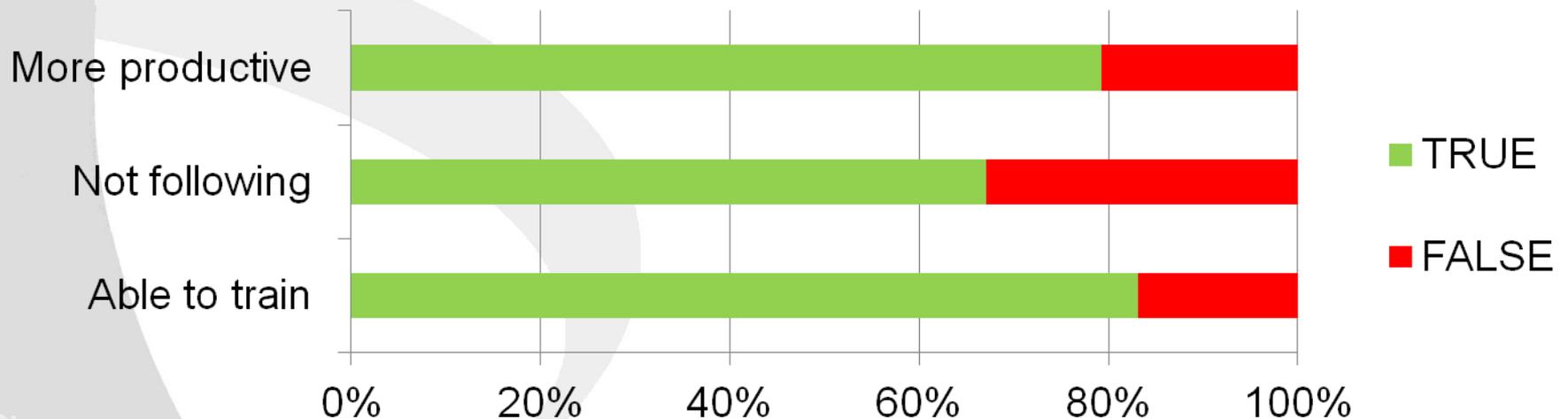


Level of Statement Agreement

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Agreement with the following statements:

- Our company could be more productive if our employees consistently adhered to our food safety programs
- Despite our efforts in employee food safety classroom training, we still have employees not following our food safety program on the plant floor.
- Based on current management support, I am able to provide the needed food safety training to drive appropriate, consistent food safety behaviours.



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- 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



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