



Understanding and Improving your Culture of Food Safety

Training course



Essential information about the course

Food safety culture is defined by the Global Food Safety Initiative (GFSI) as 'shared values, beliefs and norms that affect mind-set and behaviour toward food safety in, across and throughout an organization'. There are many elements that assist in creating a positive and effective culture that ensures food safety.

Food safety management systems (FSMS) have been in place, certified and at a level of maturity for decades. Despite this, the food industry still suffers from incidents such as product recalls, food poisoning outbreaks, and allergen contamination. There is one common factor in every incident – people and the way they behave. The culture of an organization is determined by this behaviour, and this impacts the 'safety culture' – i.e. their behaviour determines the safety of the food they produce.

The top food safety standards are introducing a requirement for measuring and implementing a culture of food safety. Food safety culture is becoming a common nonconformance in food safety audits. Food companies are struggling to understand how to measure and improve their culture and are seeking advice and guidance

This course will enable individuals to plan the process of identifying, measuring and improving their own organization's culture of food safety. You'll learn what culture is and how to implement plans to improve it, overlaying these with the FSMS to get best results.

This course has been developed by BSI in partnership with food culture expert Lone Jespersen. Lone chairs the GFSI Technical Working Group on Food Safety Culture and has 15 years' experience in this area of work within the food industry.

Our course agenda

<p>Day 1</p> <ul style="list-style-type: none">• Culture and leadership behaviours<ul style="list-style-type: none">• Relating the concept of food safety and its impact on people• Emphasizing the importance of culture in relation to food safety• The 5 dimensions of food safety culture• What is a leadership behaviour?• Plan to improve your culture of food safety<ul style="list-style-type: none">• Successful change – getting ready• Gap analysis• Measures and your culture of food safety<ul style="list-style-type: none">• Measure what you treasure• Selecting measures with impact• Case study examples• Assessing current state and planning for success• Wrap-up and course review	<p>Book today at bsigroup.com/en-au</p>
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Upon successful completion of your course, you'll receive an internationally recognized BSI certificate

Make sure the course is right for you

Who is this course for?

This course is for all staff working at food production and retail companies who wish to better understand the concept of food safety culture and strengthen this onsite. This includes Leadership, Management, Technical/Quality Assurance, HR, Production, Operations, Marketing, Procurement/Purchasing, Supply and Distribution.

What will I learn?	What are the benefits?
<p>After completing the course, you'll be able to:</p> <ul style="list-style-type: none">• Describe the concept of food safety culture, leadership behaviours, and maturity levels• Evaluate an organization's and leaders' current food safety behaviours• Evaluate the readiness of an organization to improve its culture of food safety• Build an action plan to improve an organization's culture of food safety• Explain how to drive lasting improvements through goal setting, nudging, and consequences• Select measures most effective for a stage of maturity and how to build these into a food safety and quality management system to sustain improvements	<p>This course will enable you to implement a successful programme to measure and improve a culture of food safety throughout your organization. This will support your existing food safety management system, to improve the safety and quality of the foods produced and/or sold by your company.</p>

Prerequisites - you are expected to have the following prior knowledge:

It would be helpful to read through the GFSI Working Group document on Food Safety Culture, in order to prepare for the course.

Why invest in training from BSI?

We want to make sure you have the best learning experience possible. That's why we offer a range of training courses from beginner to expert. We create a positive learning environment so you retain the knowledge and acquire the skills that will continue to be of use beyond the course.

When you attend a BSI training course, our tutors are the best in the business. They're truly passionate about sharing their knowledge and ensuring you learn. Trusted experts with years of hands-on and business experience, they bring the subject matter to life with relevant and contemporary examples to enhance your learning.

Training delivered at your site could be a convenient and cost effective option, especially if you have multiple delegates. Talk to one of our experts to find out more.

Next steps with the BSI Academy

Want to learn more? You may be interested in:

A Culture of Food Safety (online training)
HACCP Planning and Implementation
Effective Food Safety Auditing



Find out more

Call: **1300 730 134**

Email: **training.Aus@bsigroup.com**

or Visit: **bsigroup.com/en-au**