



Developing a mature food safety culture (PAS 320) - International



Your partner
in progress



Course descriptive

What factor features in nearly all food safety incidents and recalls? People and the way they behave in relation to the food they grow, process, and serve to customers.

All organizations must now demonstrate their commitment to building and sustaining a mature culture of food safety, to comply with FSMS audits and regulatory requirements. Food safety is now the responsibility of everyone working within a food organization.

PAS 320 has been developed as a freely available guide for the industry on how to measure and develop the organization's food safety culture, and this course will enable the organization's food safety culture 'guiding coalition team' to work towards implementing these guidelines.

You will learn the meaning and breadth of food safety culture and be able to correlate it with elements of their food safety management system (FSMS) and wider organizational culture.

Pedagogical objectives

This course will help you to:

- Understand the dimensions and maturity levels of food safety culture (outlined in PAS 320)
- Understand how to measure the maturity levels of the different dimensions of food safety culture within your own organization
- Plan and implement change effectively
- Work together as a 'guiding coalition team' to develop and sustain the maturity of your organization's culture of food safety

Skills to be acquired

By the end of this course, you will be able to identify:

- The relationship between food safety culture and organizational culture
- The effective governance for a mature food safety culture
- How to assess the maturity of the organization's food safety culture
- How to design a strategic change plan to achieve the desired food safety culture
- The preparation of key functions to strengthen the food safety culture
- Ways to embed change within your organization to mature the food safety culture
- Methods to assess the performance of your organization's food safety culture
- How to sustain the changes for continual improvement of the food safety culture



Targeted audience

This course is for members of the organization's food safety culture guiding coalition team, which should include staff from across the business, to contribute their skills and knowledge towards building a strong culture:

- Top management
- HR
- Procurement
- Sales & Marketing
- Research & development; NPD
- Production
- Maintenance
- QA, inspection and laboratory staff
- Finance
- Compliance
- IT

Prerequisites

If you are new to this topic and the concept of food safety culture, you should take the BSI on-demand eLearning prior to attending this course – An introduction to food safety culture.

You should also download and read a copy of PAS 320:2023 Developing and sustaining a mature food safety culture - guide before attending.



Duration

2 days – 14 hours

Pedagogical, technical and framing means

Course materials including:

- Introduction to the training, detailed program and security assignments
- Course presentation, theory and activities/ role plays
- Answers to the activities
- Videos
- Additional documents, distributed during the sessions, to use for the activities
- Attendance sheet to be signed

Assessment specifics

- Questionnaire to assess the knowledge at the end of the training
- Customer survey

What is included?

- Course materials, provided electronically
- Letter of attestation
- Official certificate



Agenda - Day 1

Time	Subject
09:00	Benefits to you, welcome and introductions
	Course aims, objectives and structure
	Module 1: Culture and food safety culture
	Module 2: Establishing governance for food safety culture
17:00	Module 3: Understanding the organization's food safety culture
	Day 1 review and questions

Day 2

Time	Subject
09:00	Welcome to Day 2
	Module 4: Designing a strategic change plan
	Module 5: Prepare the key functions towards a food safety culture
	Module 6: Embedding the change plan
	Module 7: Evaluating the performance of the food safety culture
17:00	Module 8: Sustaining continuous improvement
	End of course

*These training modules are eligible to the subsidizing by the public institutions in France (OPCO).

**Each delegate receives a training convention after the enrollment.

***Please note that for the public sessions, you have until 48h before the start of the course to confirm your enrollment. For the in-house sessions, the deadline would be of two weeks prior to the start of the course.

****Should you be in a disabled situation, please contact us and indicate what details should be taken into account.

You can contact us on training.france@bsigroup.com or **01 89 79 00 40**.