



FPSA

Food Processing
Suppliers Association

POWERED BY



FOOD SAFETY SKILLS CATALOG

Providing adequate food safety training to everyone who handles food in your business is essential to protecting your customers from food-borne illness and other health risks that could occur from eating contaminated food.

Food safety training also makes good business sense. Effective food safety training can help with quality control and profit. When staff are properly trained, less food is spilled, contaminated or lost due to poor handling. This decreases waste and positively impacts your bottom line.



The Food Processing Suppliers Association is offering a Food Safety Training Track for your employees to be effectively trained on what you need, when you need it.

Train your employees in the following courses today!

- Food Safety Standards
- BRC & SQF Fundamentals
- Food Safety Culture
- Food Fraud
- Food Defense Awareness
- Food Facility Defense
- Verification and Validation
- Corrective and Preventive Action
- HACCP Overview
- HACCP Plan Fundamental Training
- Bloodborne Pathogens
- Food Contamination Prevention
- Food Allergen Awareness
- Properly Handling Allergens
- Food Safety Standards
- Introduction to GHS & Safety Data Sheets
- Food Safety PPE
- Environmental Monitoring
- Approved Supplier
- Root Cause, Corrective and Preventive Actions

TRAINING MODULES CAN BE CONVERTED TO MULTIPLE LANGUAGES TO ENSURE LEARNER COMPREHENSION & COMPLIANCE.

Each license gives you full access for one year to the entire library of 800+ skills courses in technical, food safety, maintenance, leadership, soft skills and workforce development.

FPSA will set up the program for your staff with the goals and content that you choose according to your professional development plans and the timetable that you set for your staff.

**For more information on FPSA online training platform, contact:
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www.fpsa.org

