

# Global Food Safety Training Survey 2016

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# Global Food Safety Training 2016

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



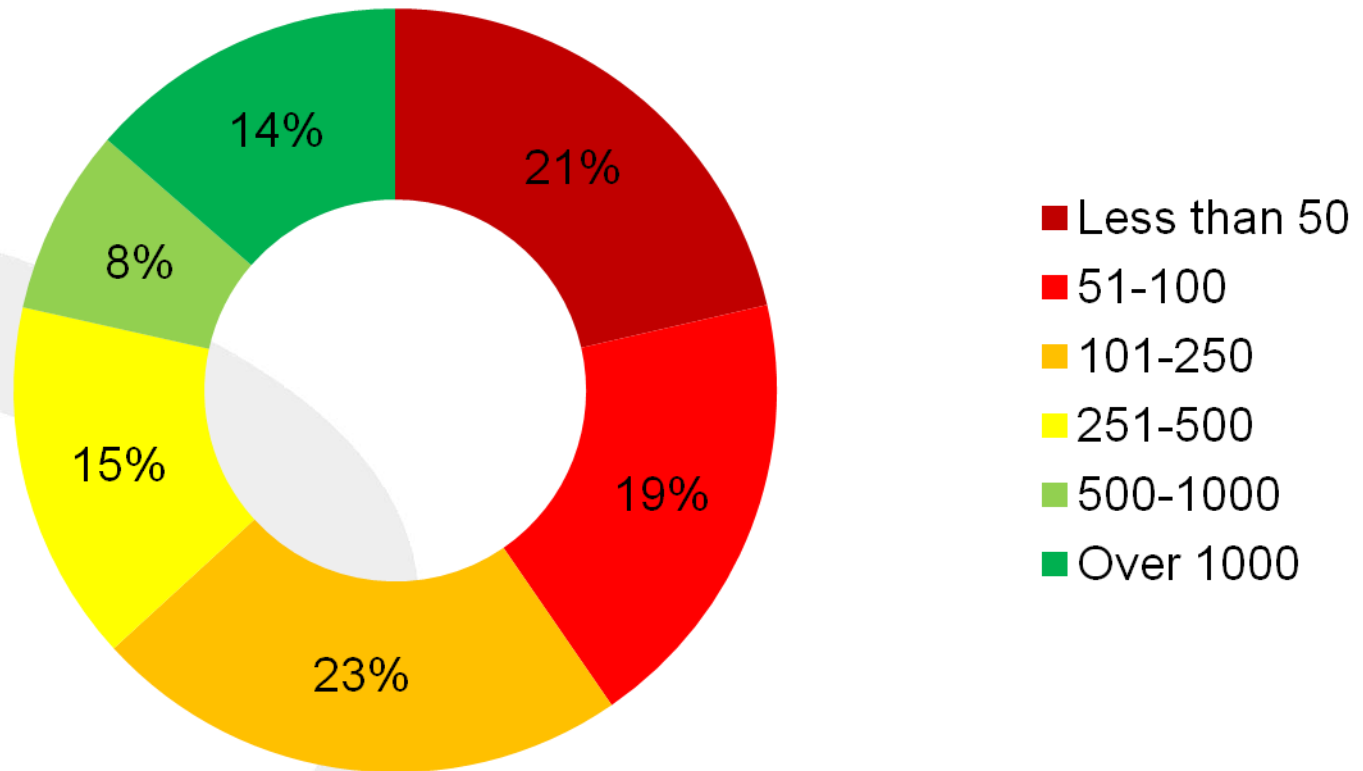
# Global Food Safety Training 2016

- 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



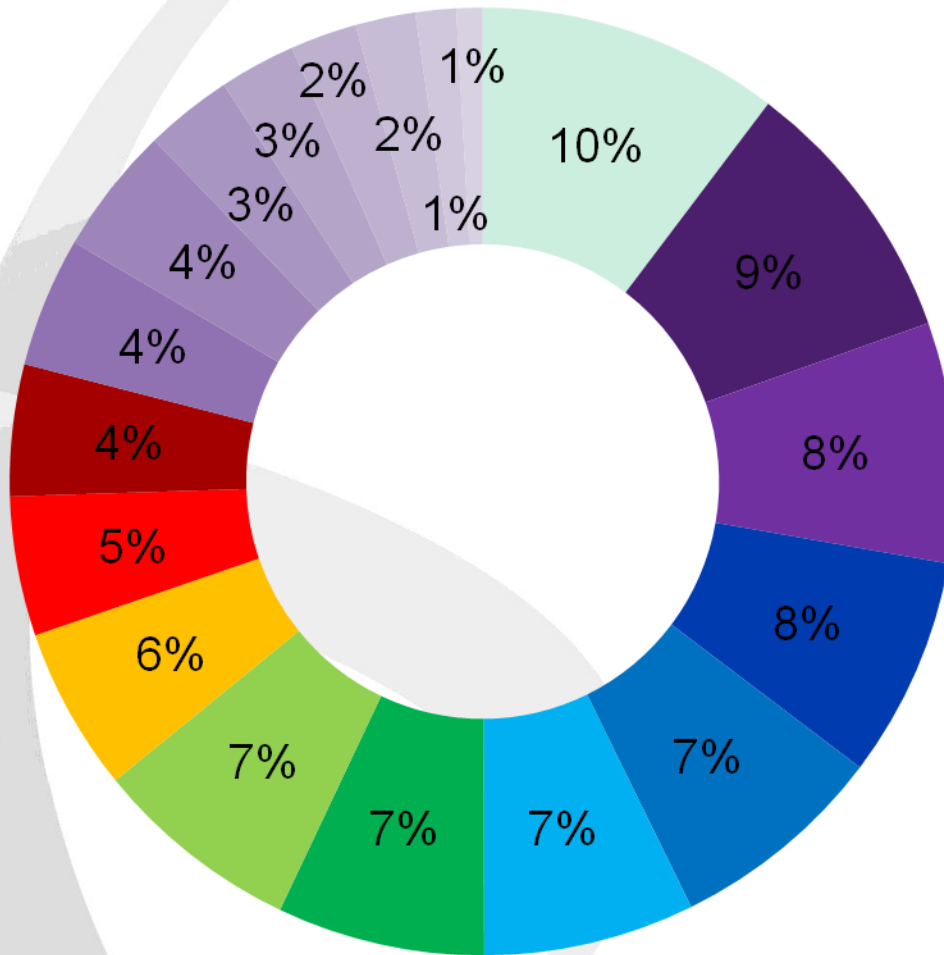
# Global Food Safety Training 2016

## Number of Full Time Equivalent staff



# Global Food Safety Training 2016

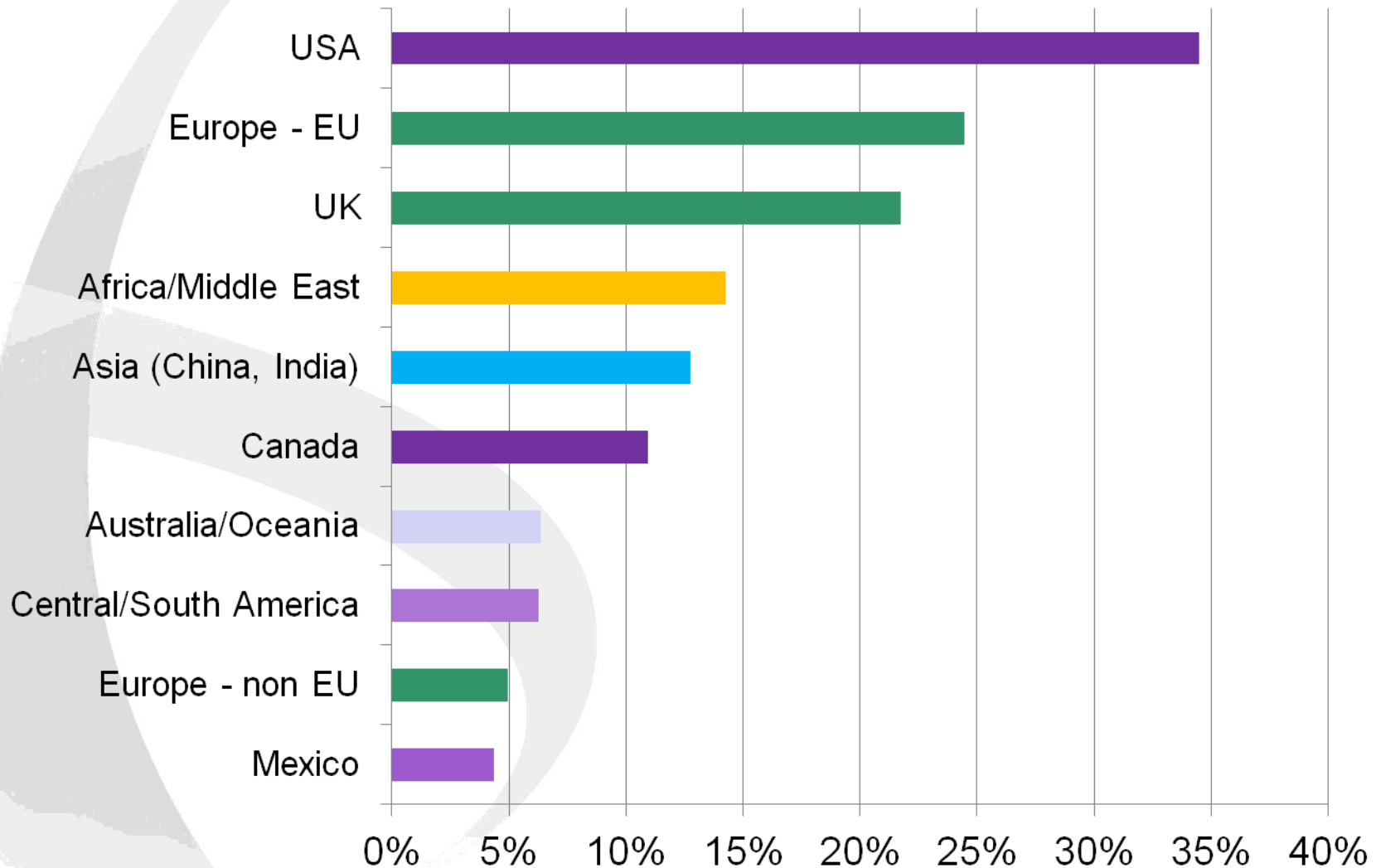
## Industry Sectors



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

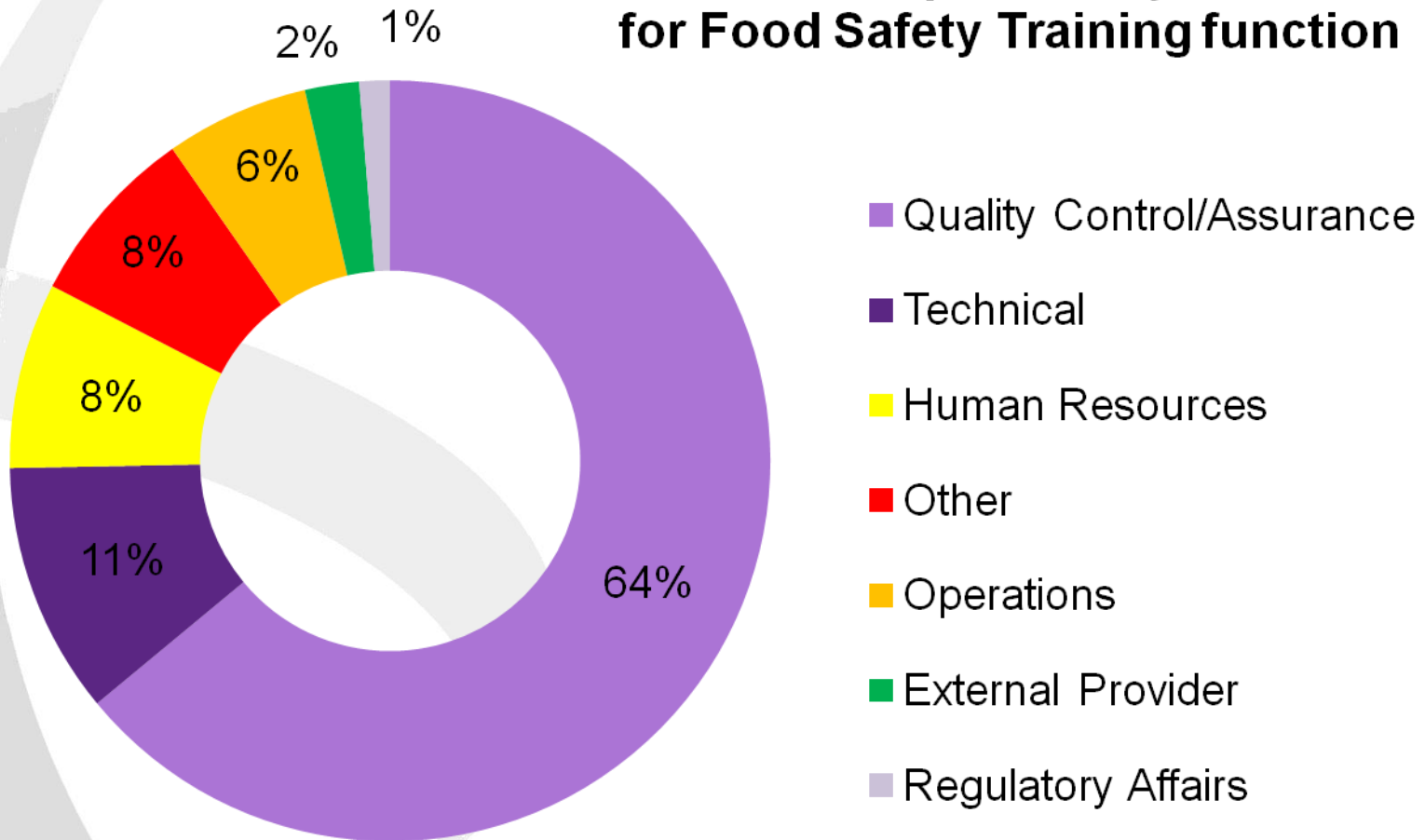
# Global Food Safety Training 2016

## Geographical Regions



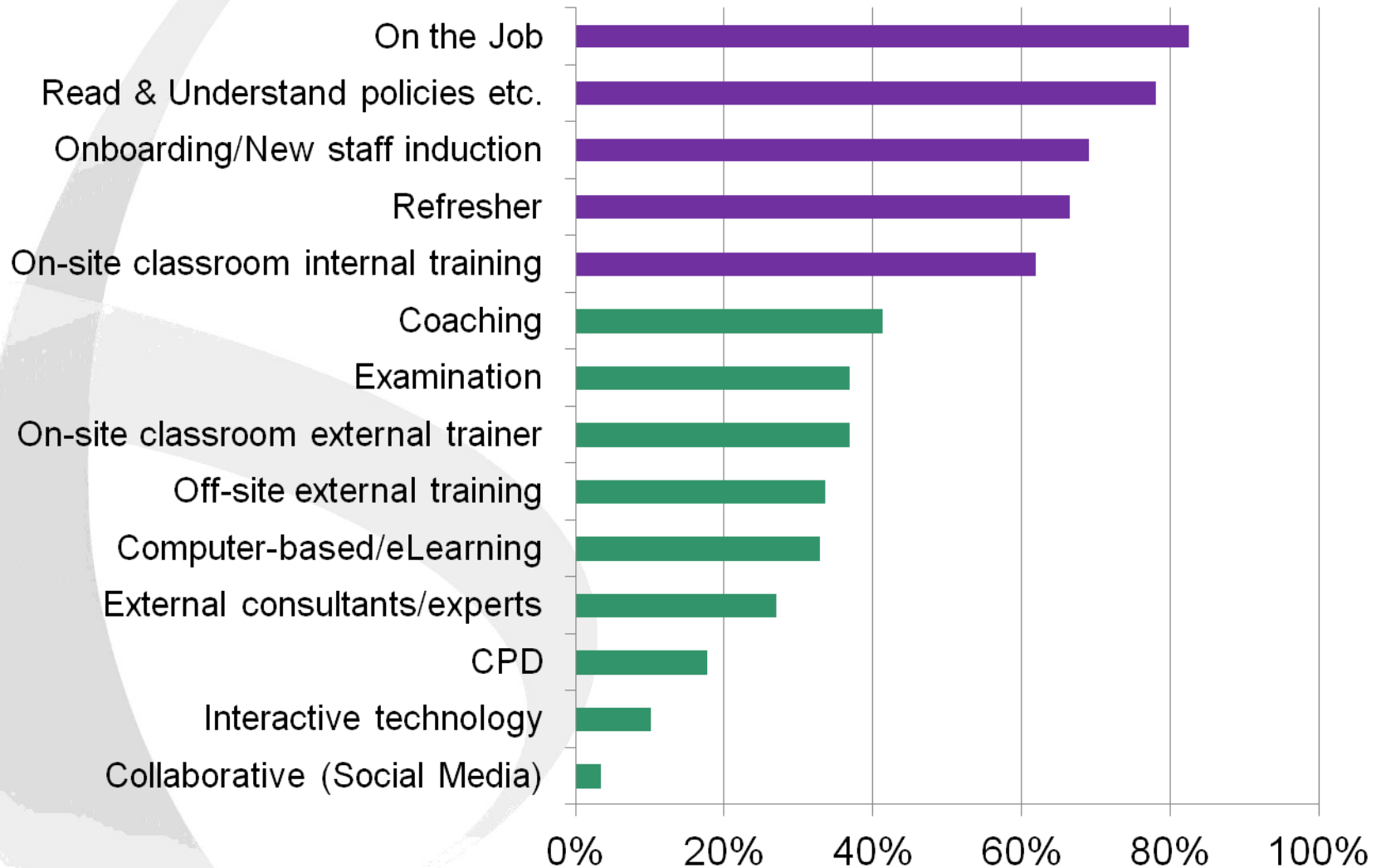
# Global Food Safety Training 2016

## Responsibility for Food Safety Training function



# Global Food Safety Training 2016

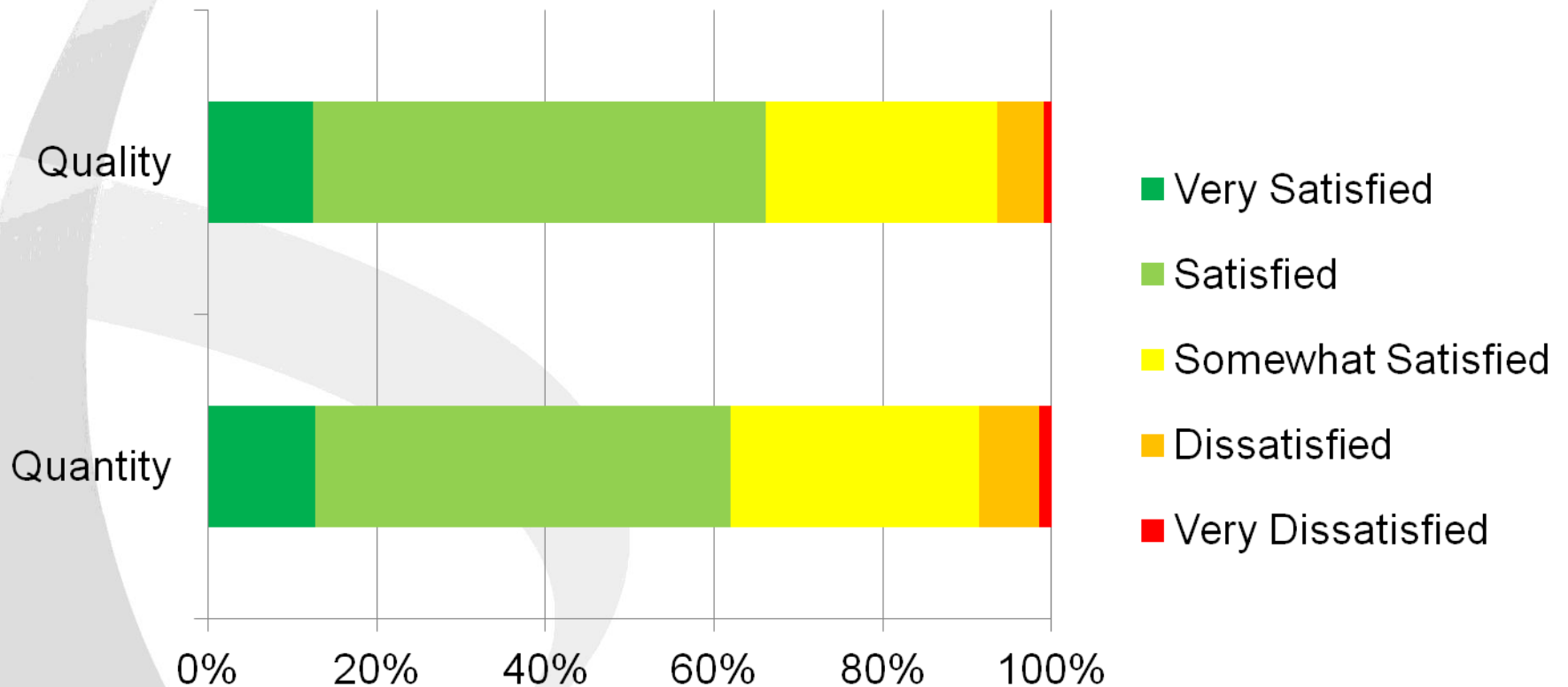
## Types of food safety training undertaken





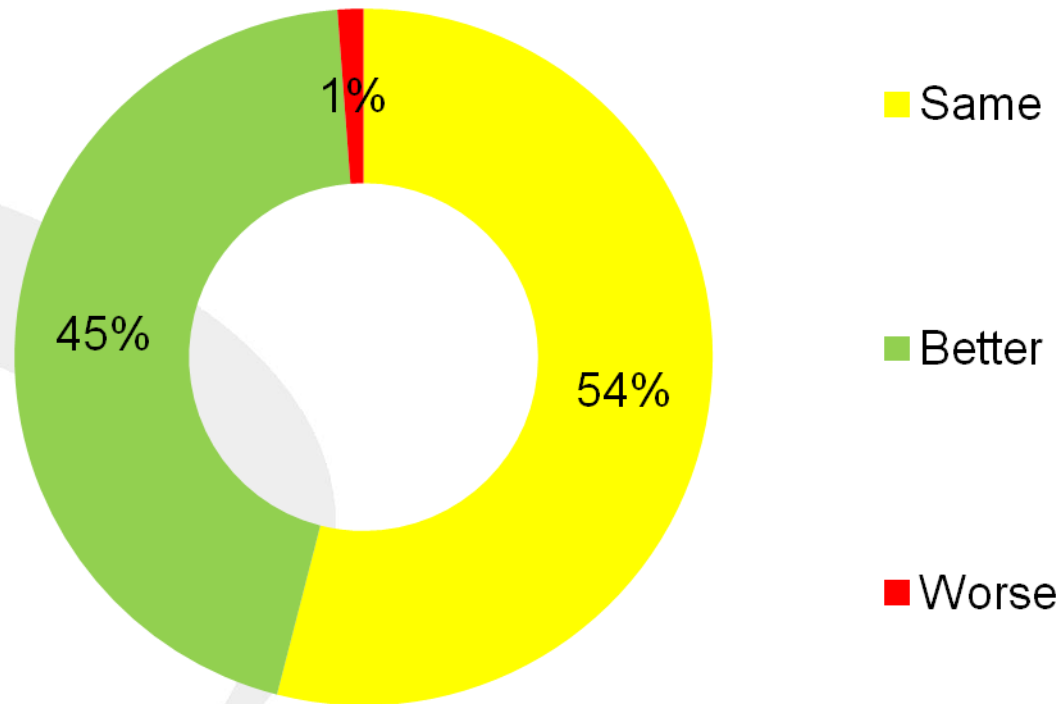
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## Level of satisfaction with current food safety training undertaken



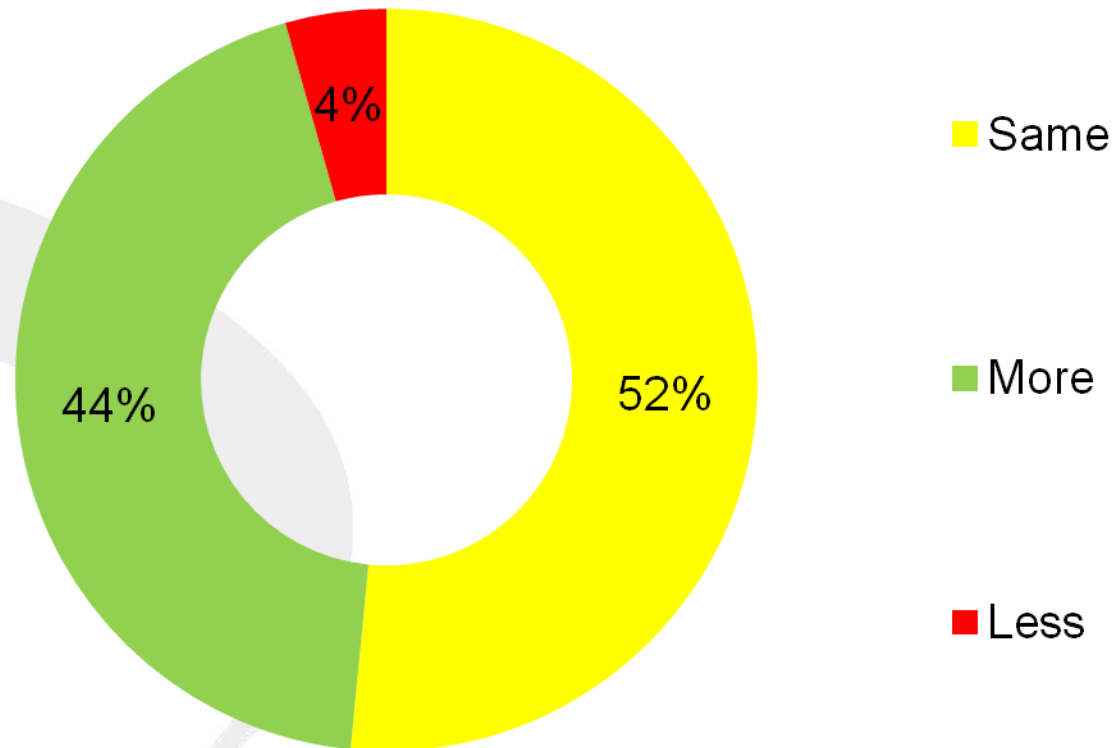
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Satisfaction level with the quality of training compared to last year



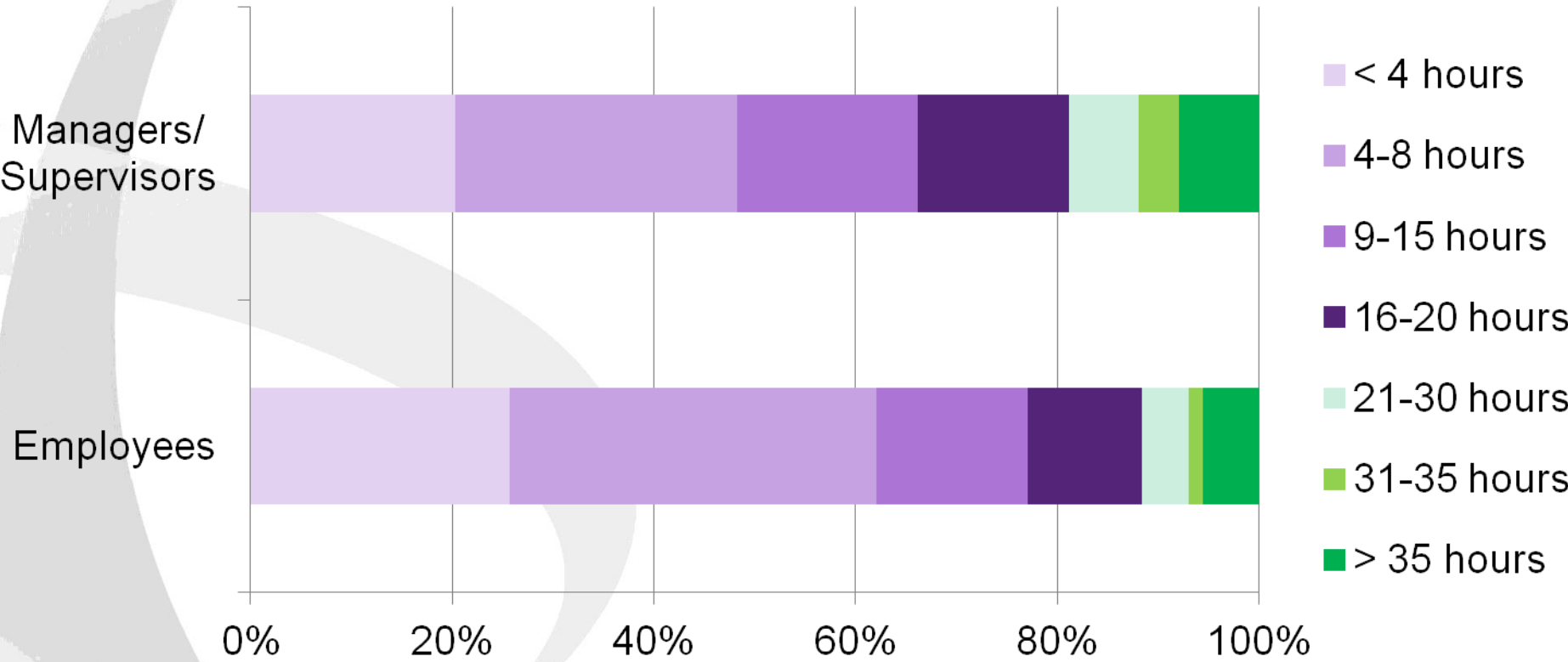
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Change in quantity of training compared to last year



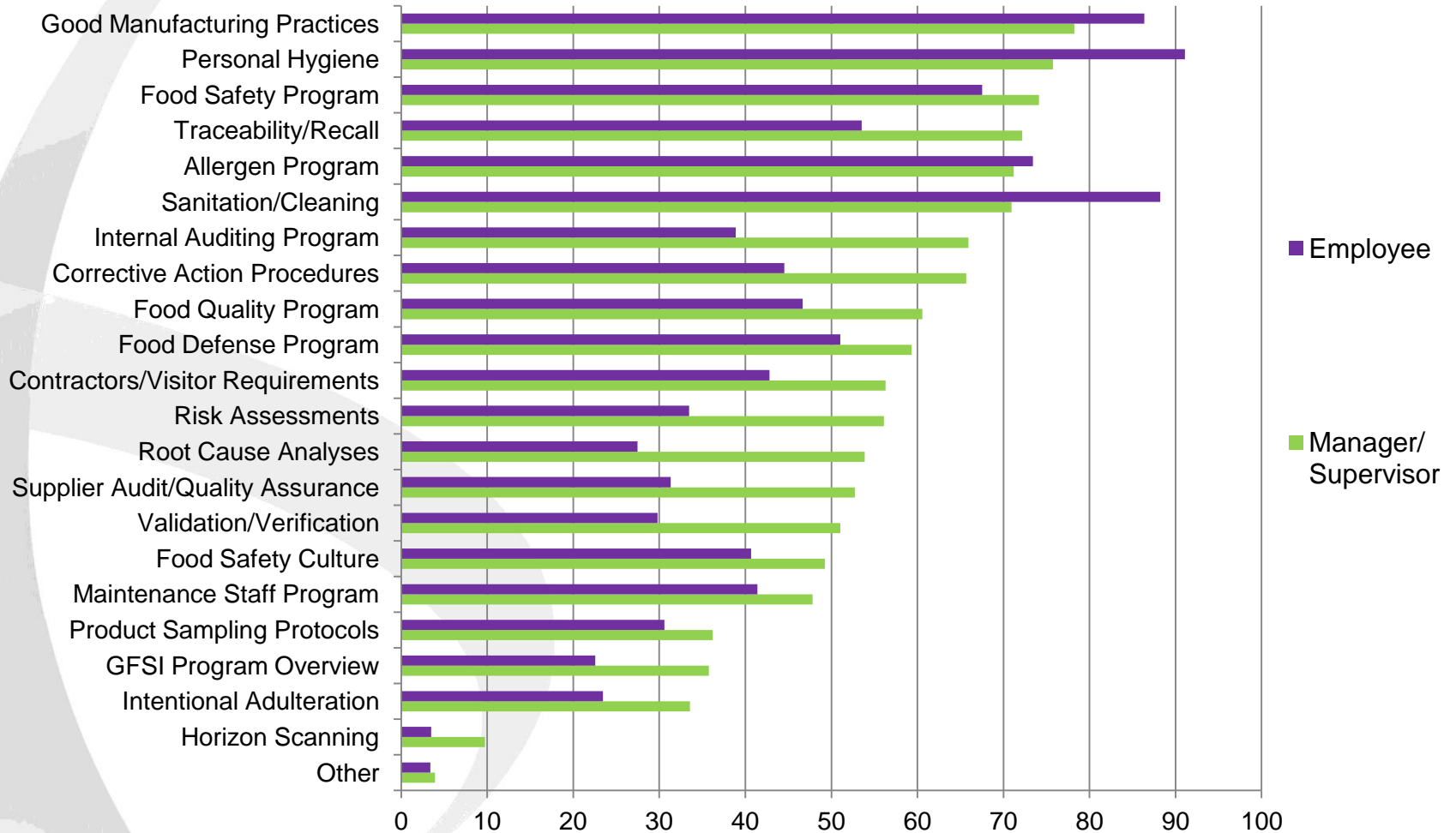
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How many hours of food safety training undertaken per year



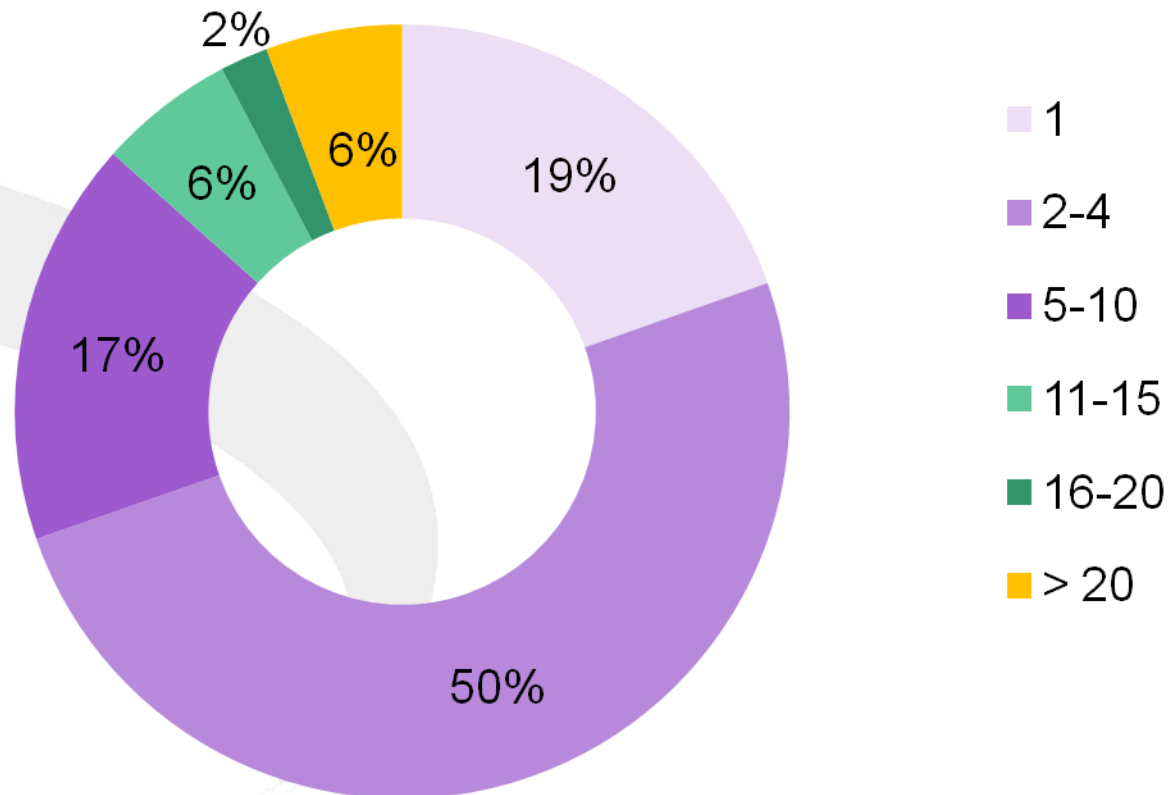
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## Food Safety Topics Currently Covered by Company Training Program



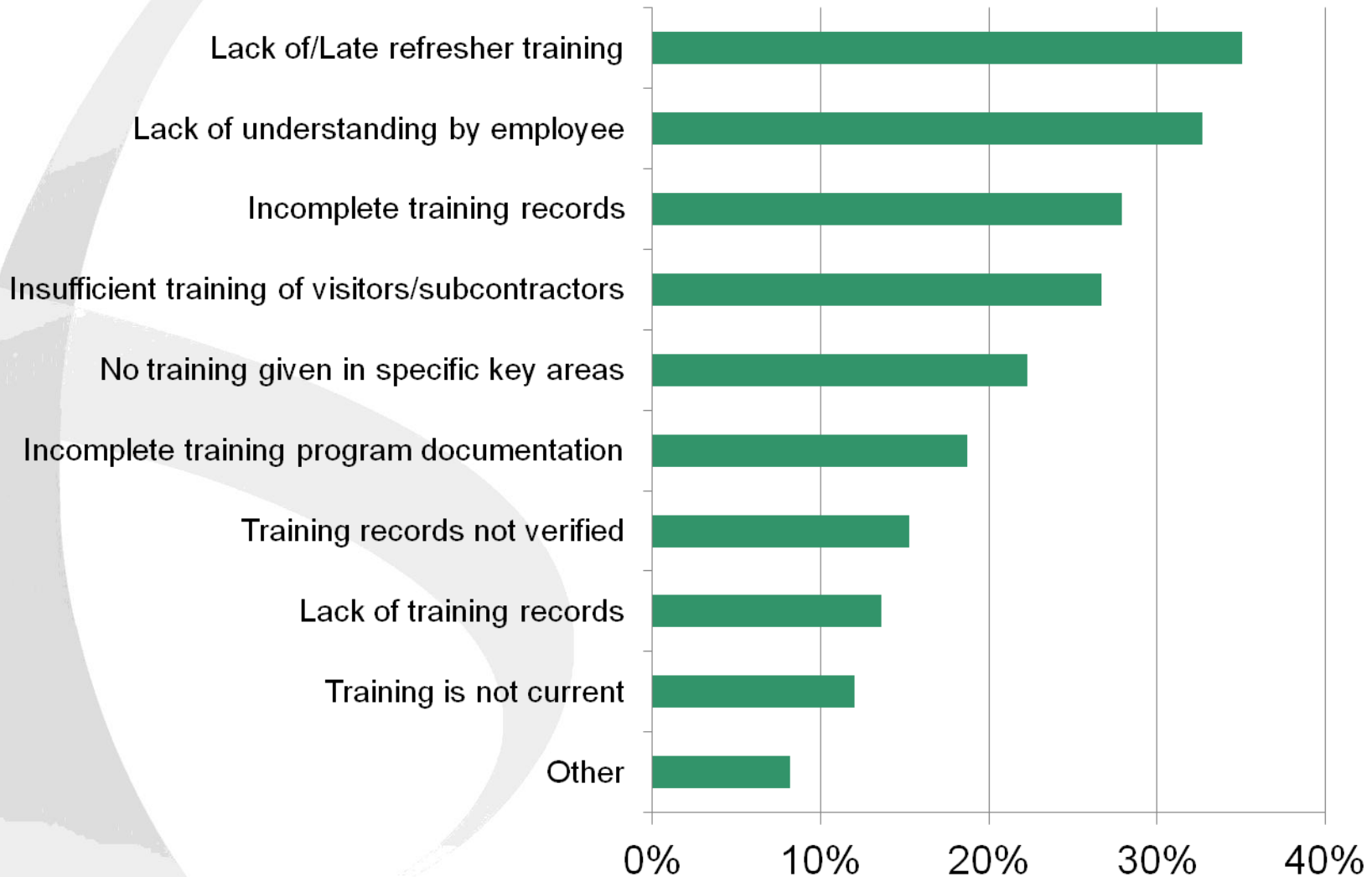
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**Number of audits per site per year which include food safety training review**



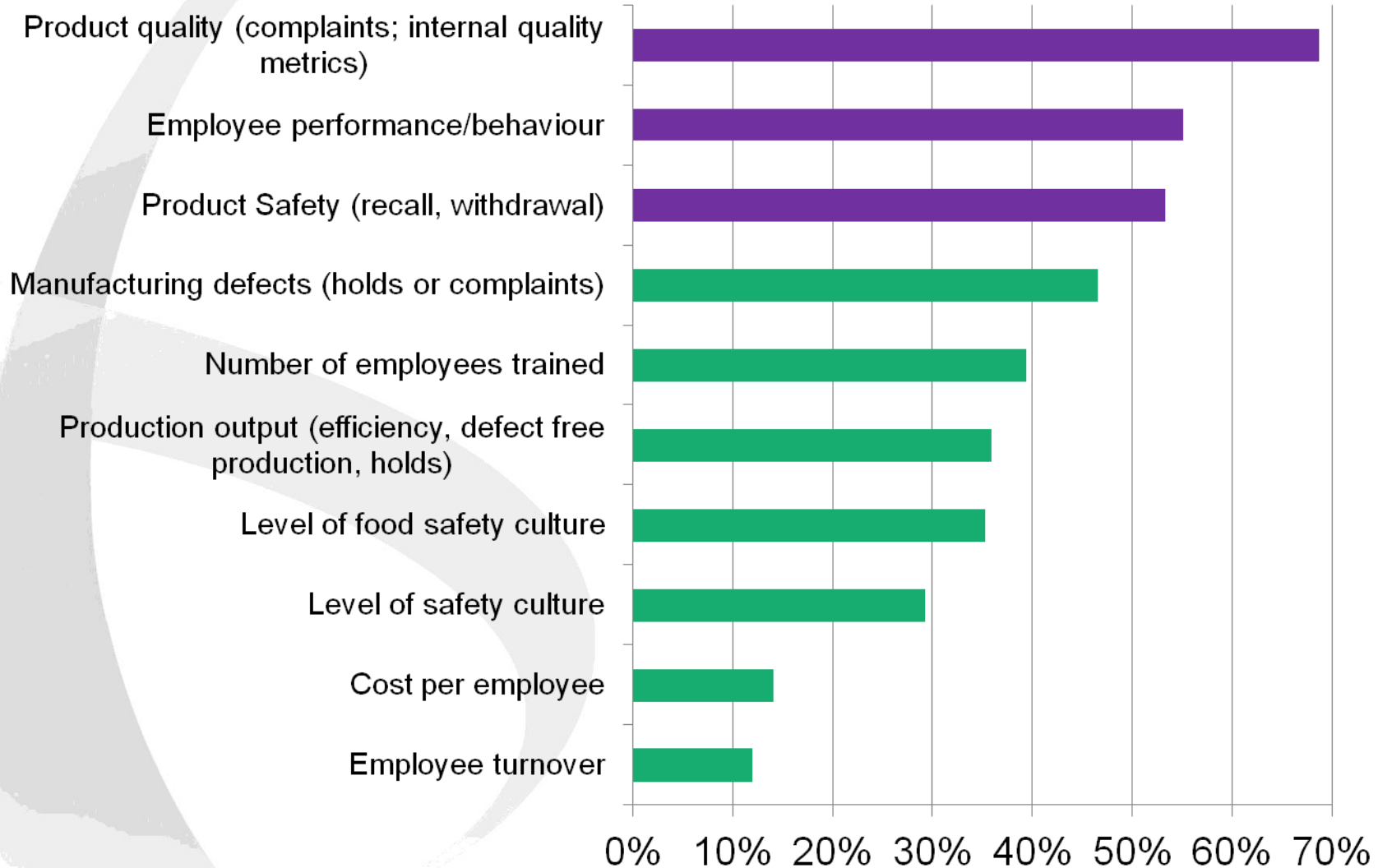
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## Types of training deficiencies noted during audit



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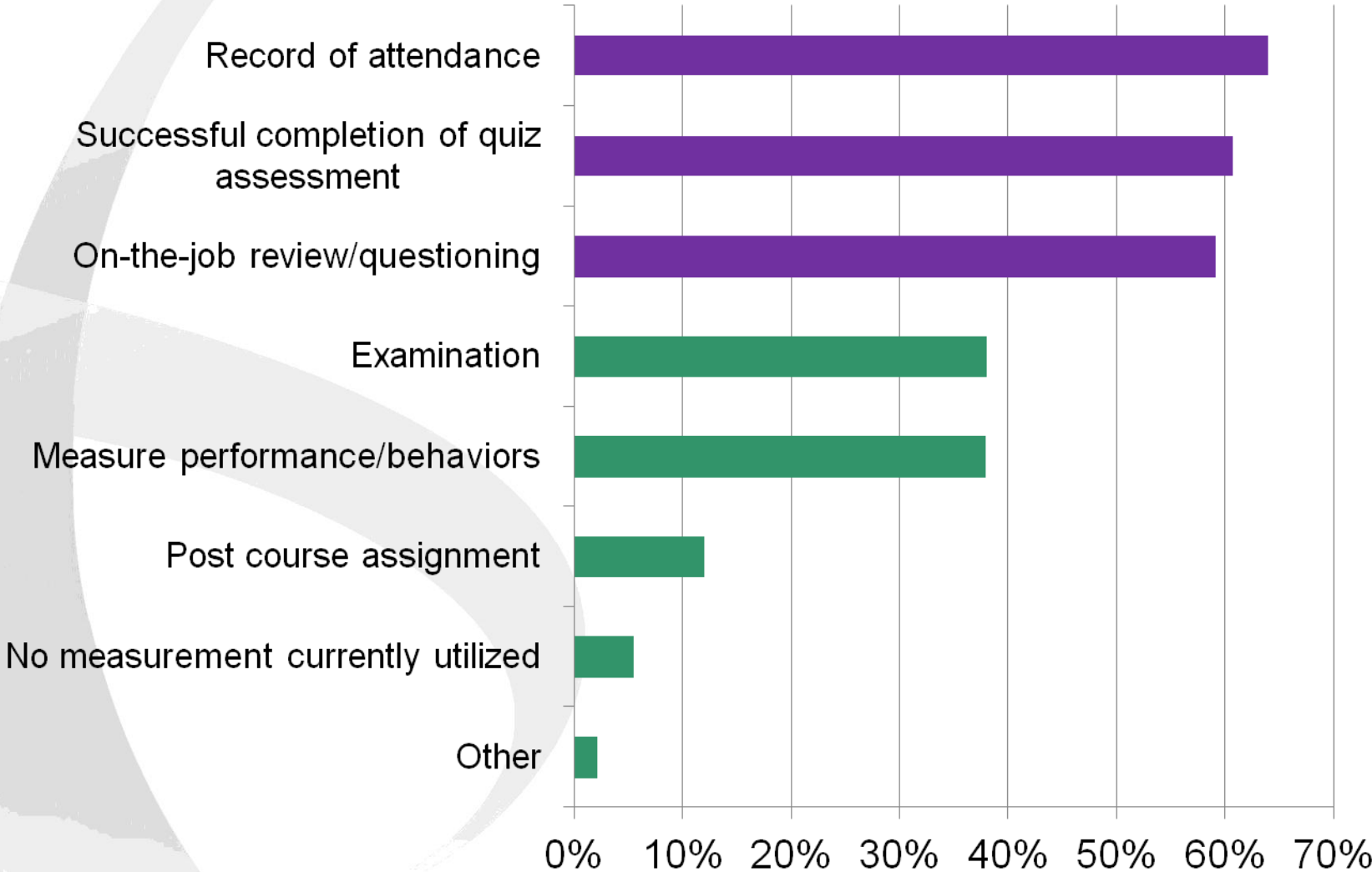
## How the value of training is measured





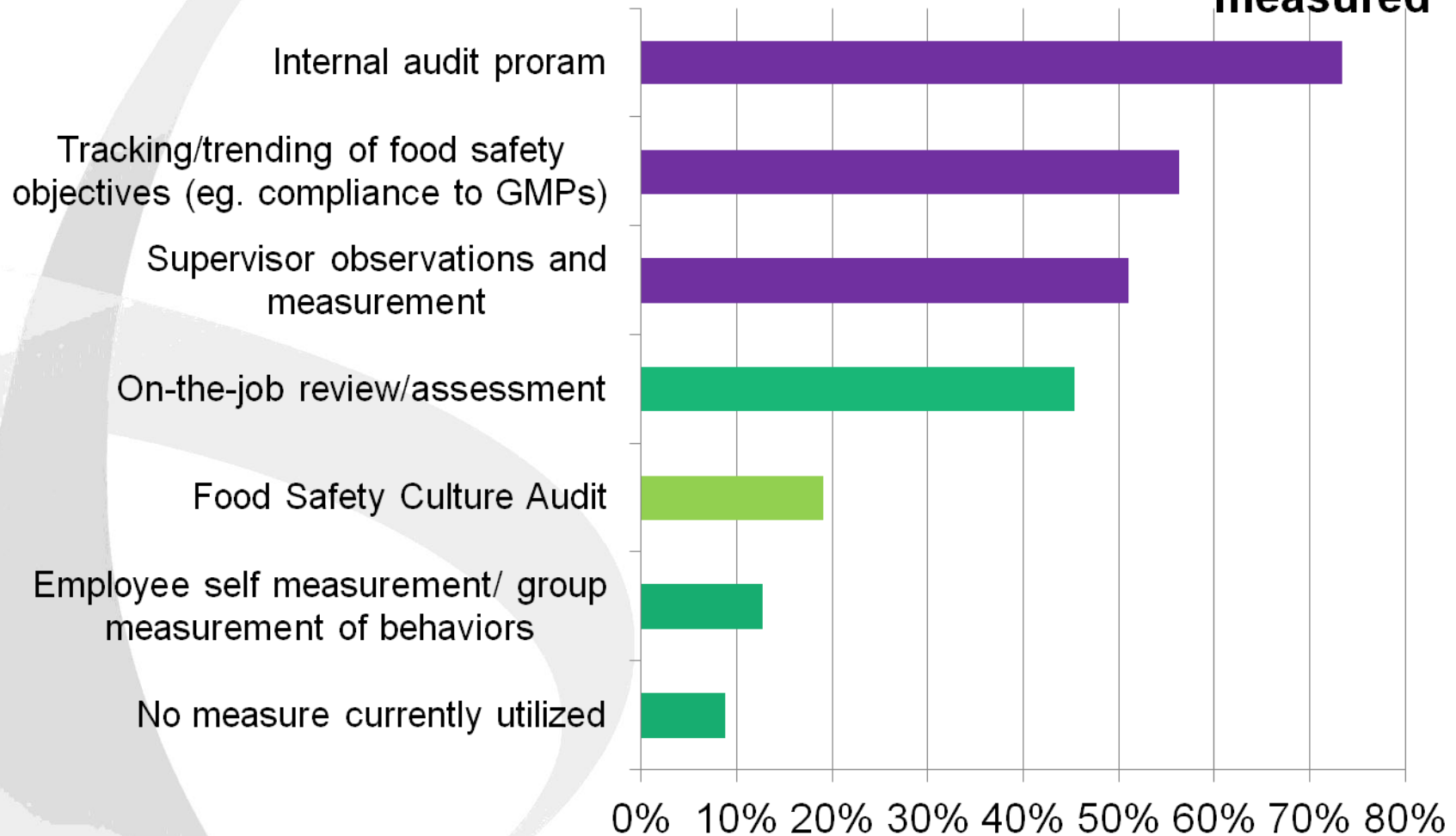
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How companies assess the understanding of training undertaken



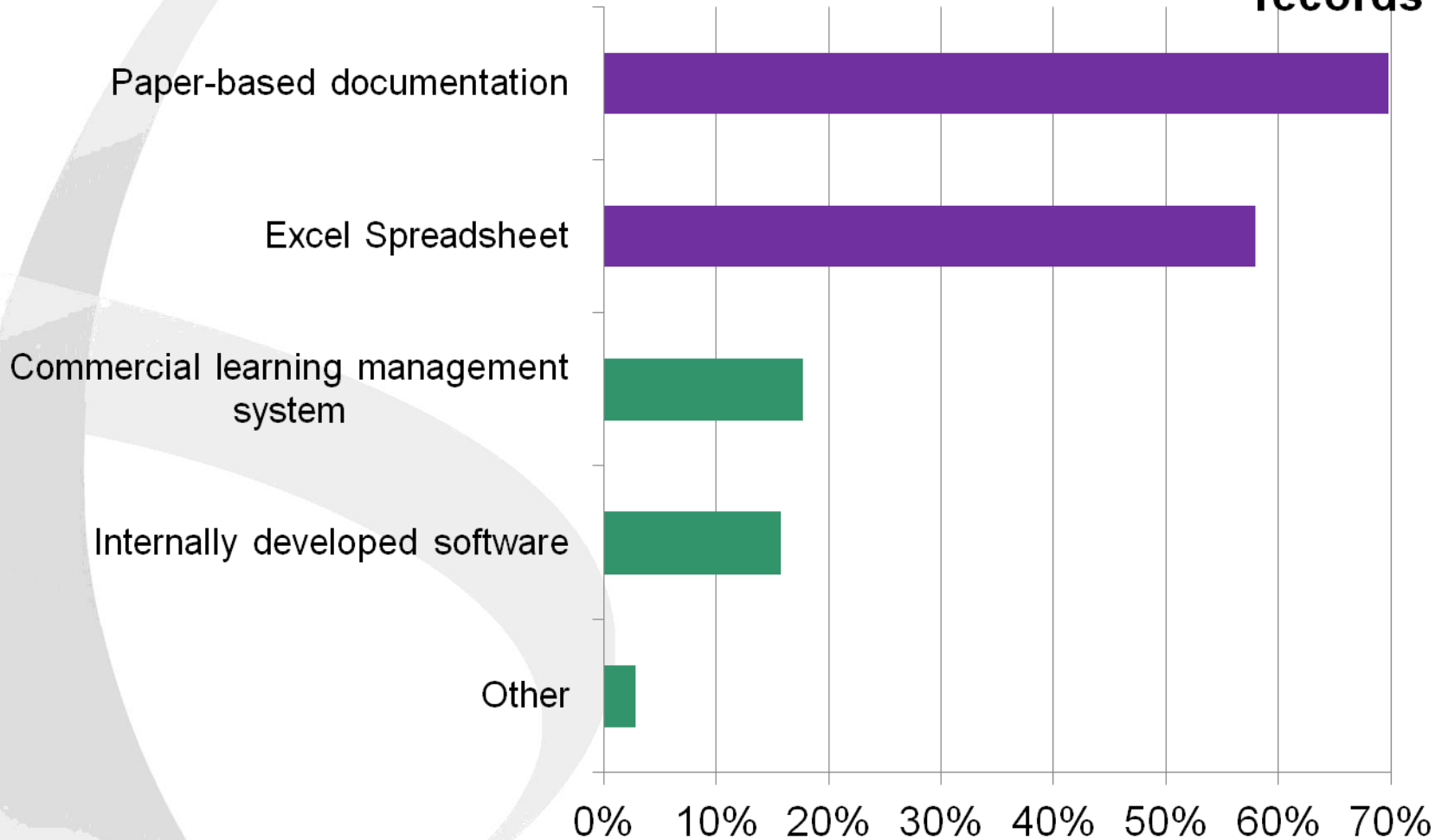
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## How sustained positive food safety behaviors is "measured"



# Global Food Safety Training 2016

## How do companies document and manage training records



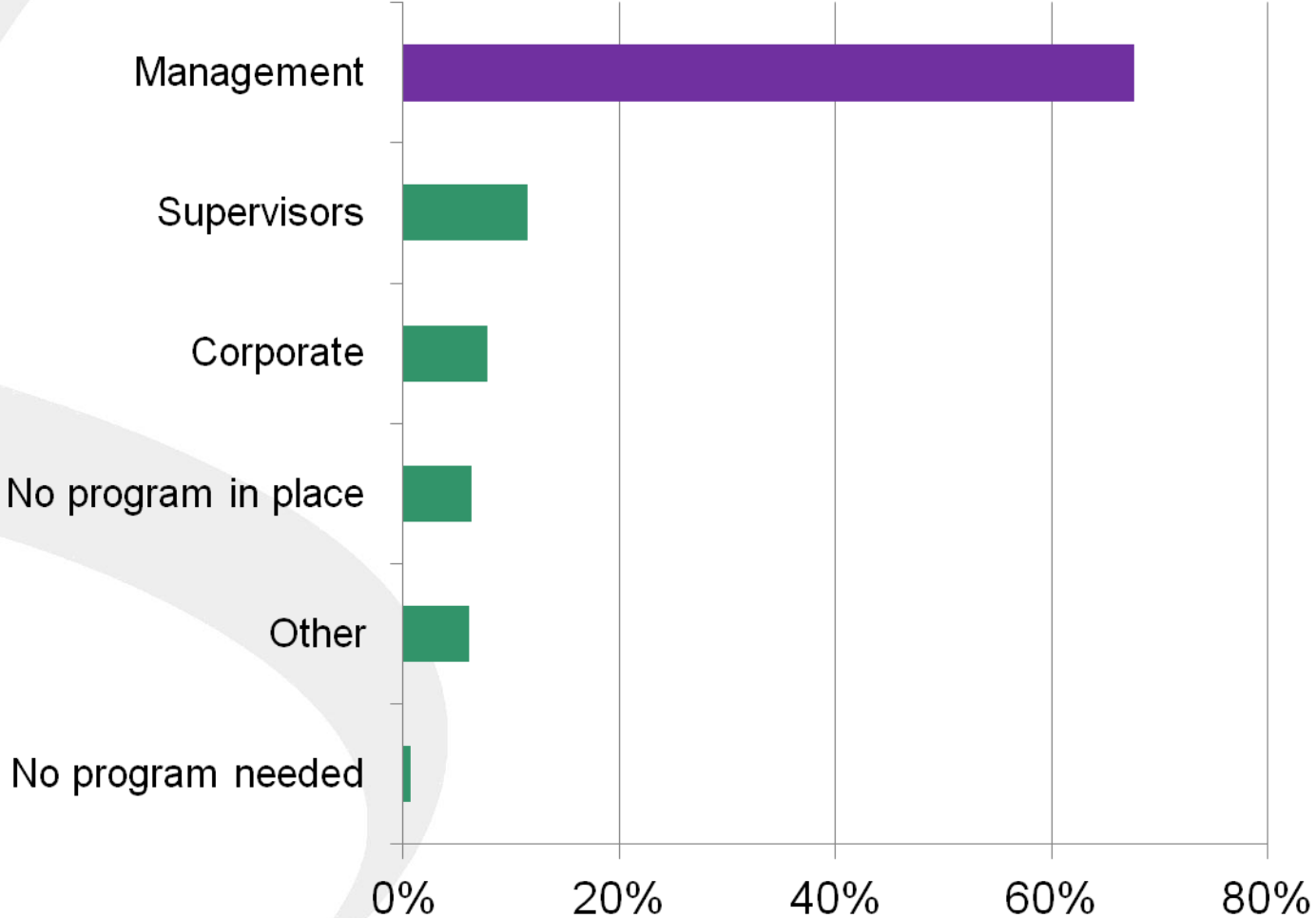
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How do companies plan the food safety training activities



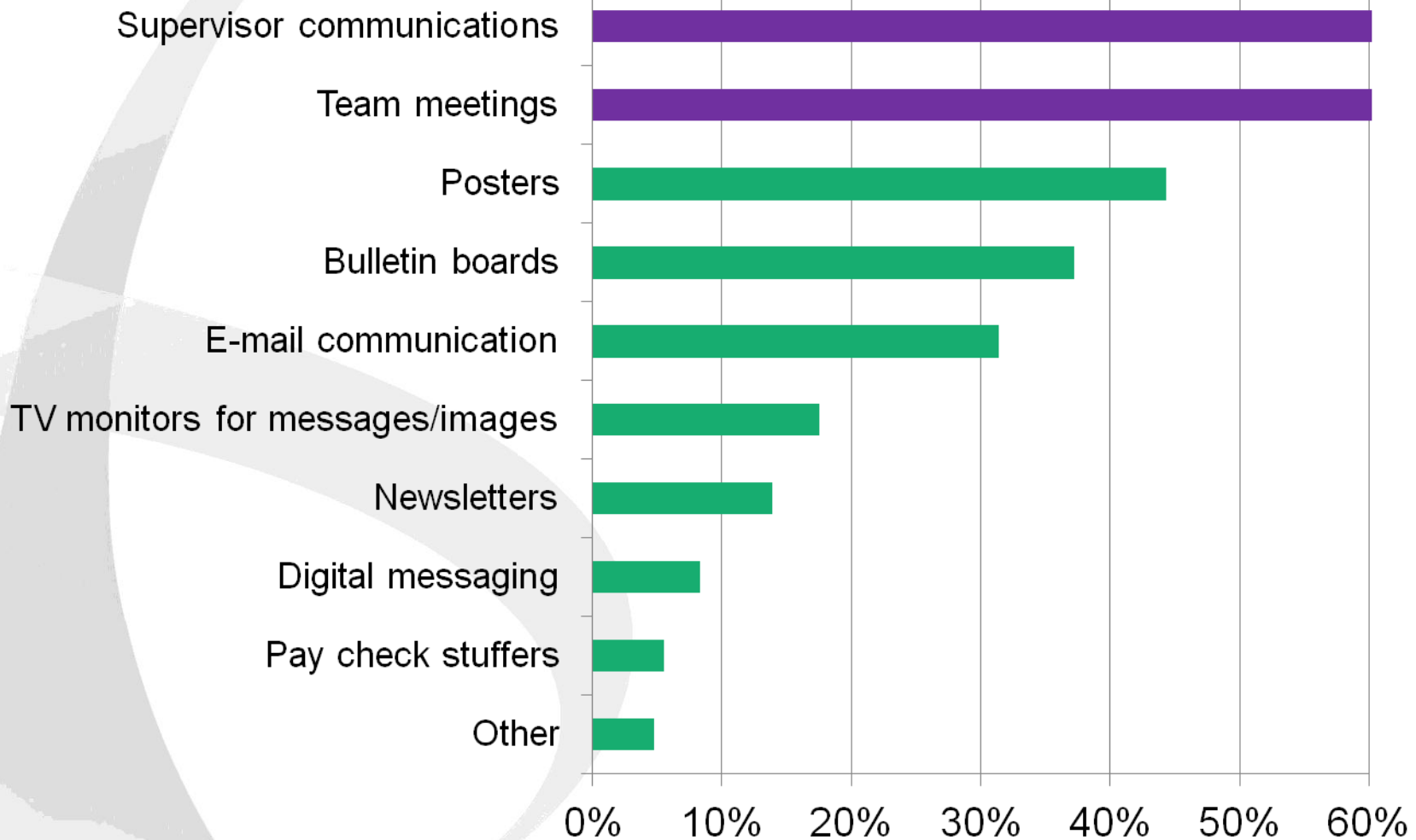
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## Who is responsible for keeping training top of mind



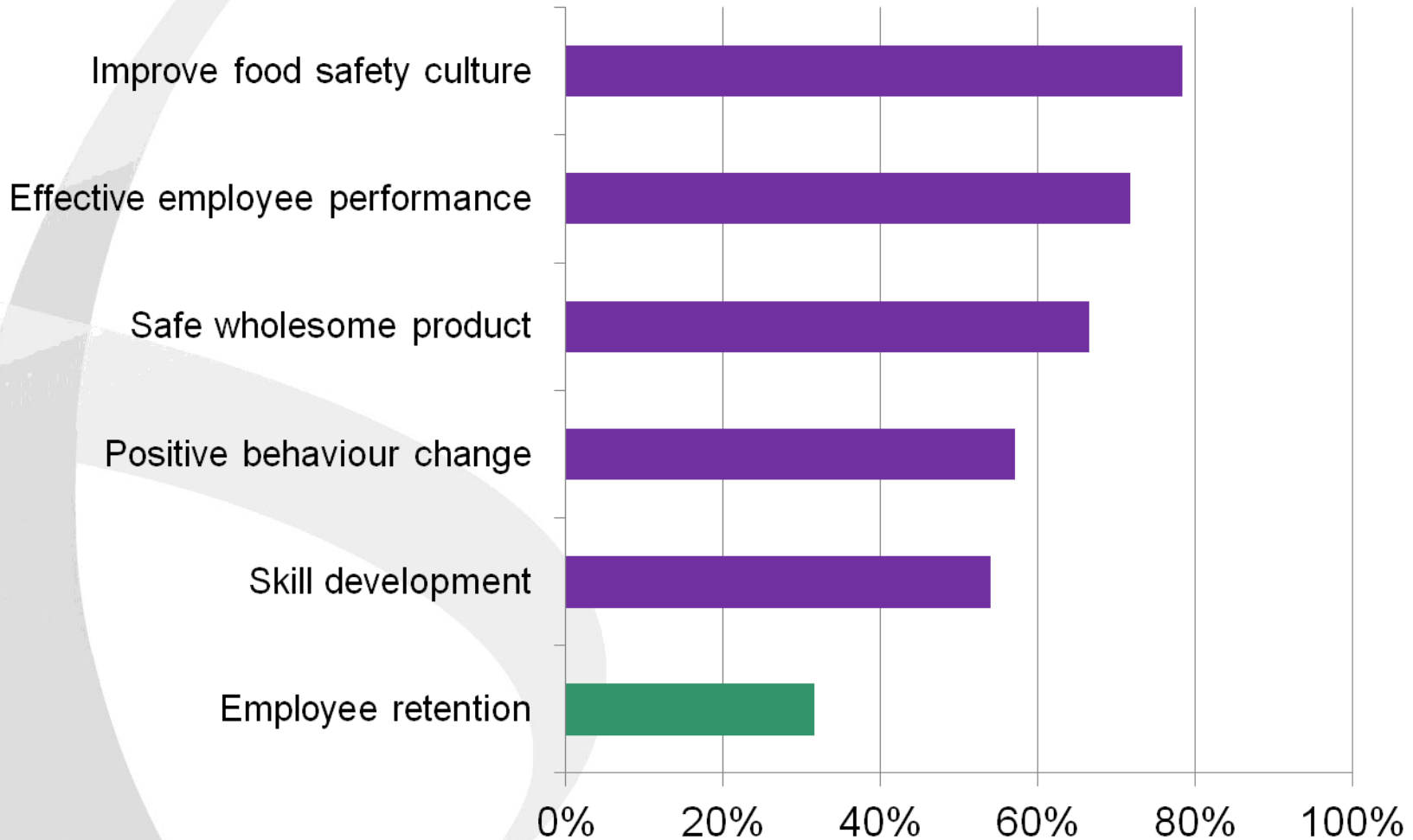
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## Ways of keeping training 'top of mind' on a daily basis for hourly employee



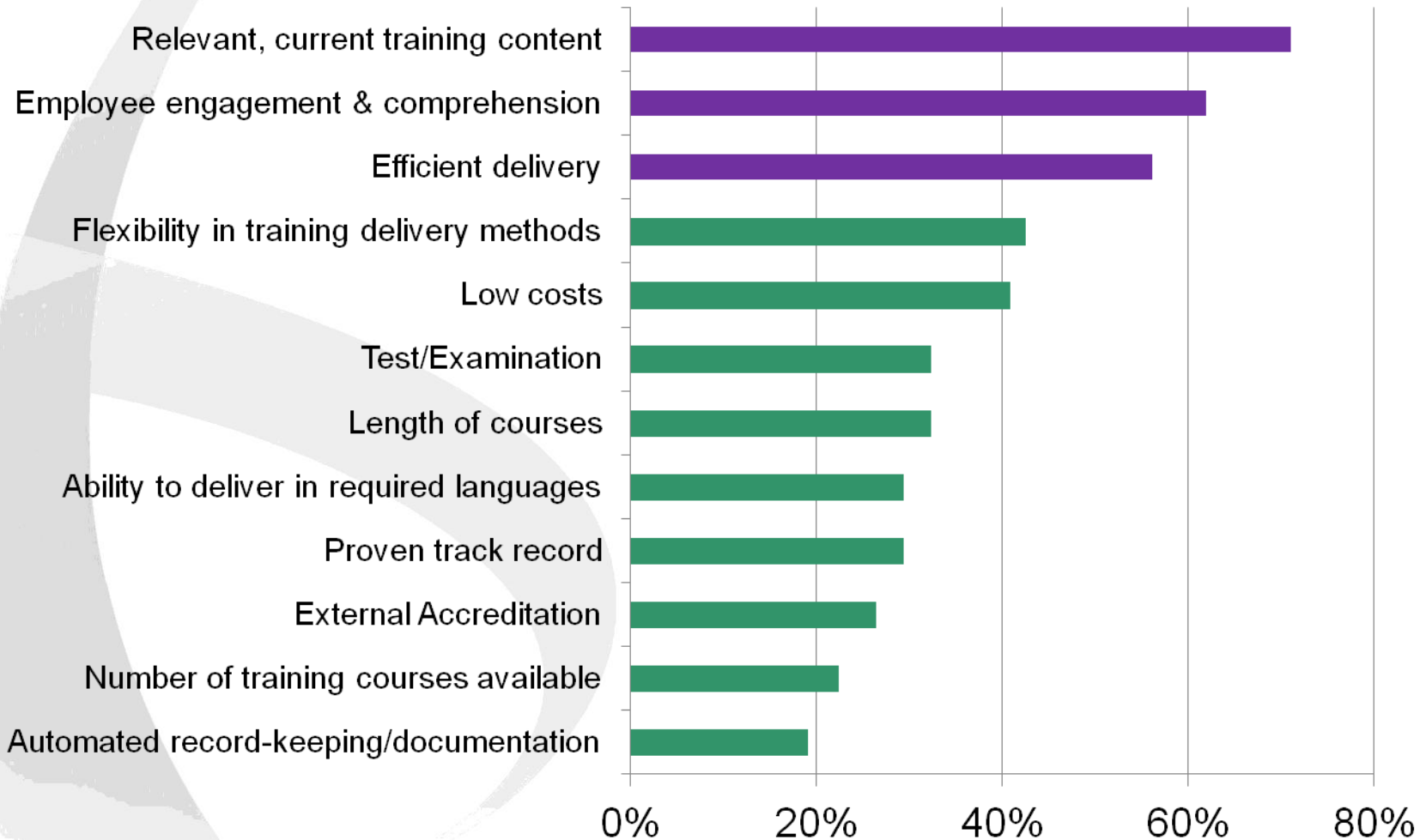
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## Organisations' most important training goals



# Global Food Safety Training 2016

## Important factors when selecting a training provider or method





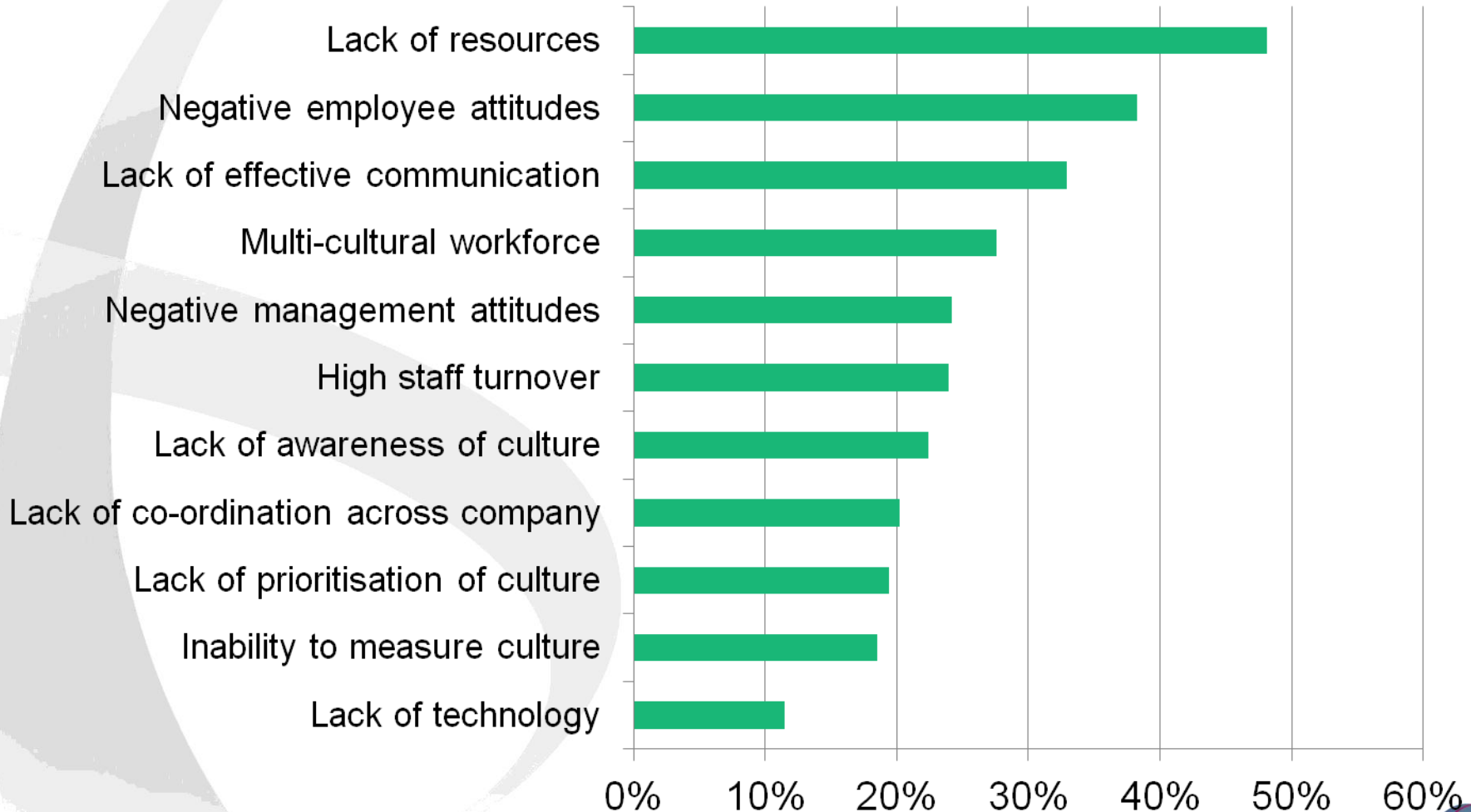
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## Benefits experienced from effective employee training



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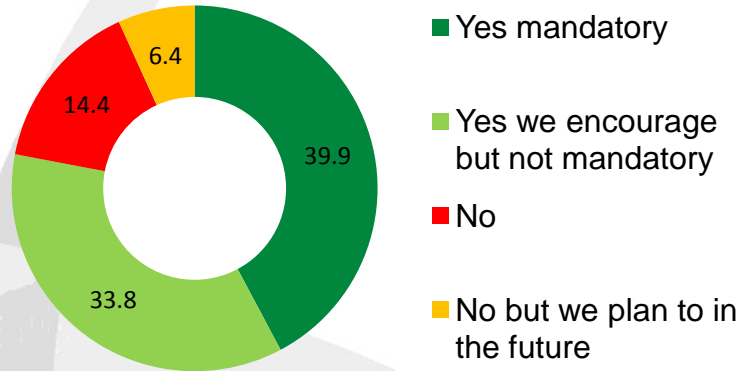
## Biggest challenge to developing a strong, positive food safety culture



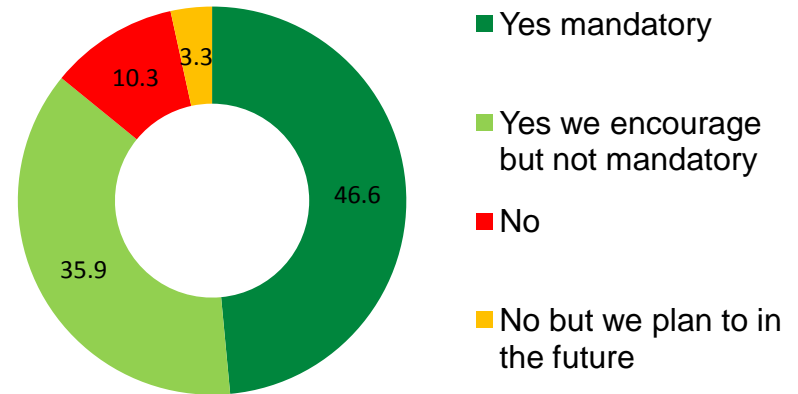
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Do you require your suppliers to train their staff on food safety issues:

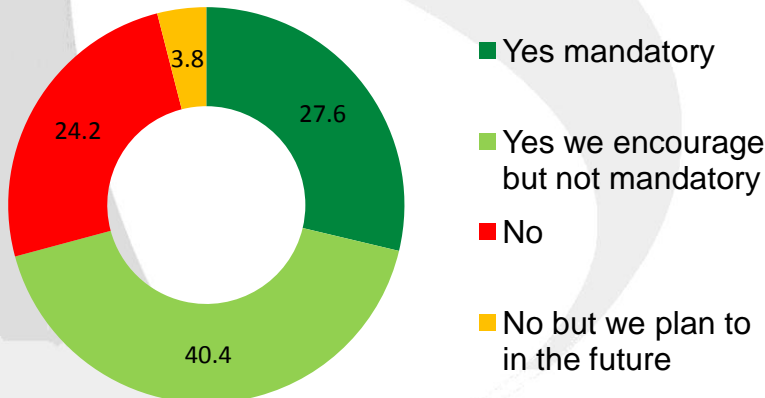
## Raw Materials Suppliers



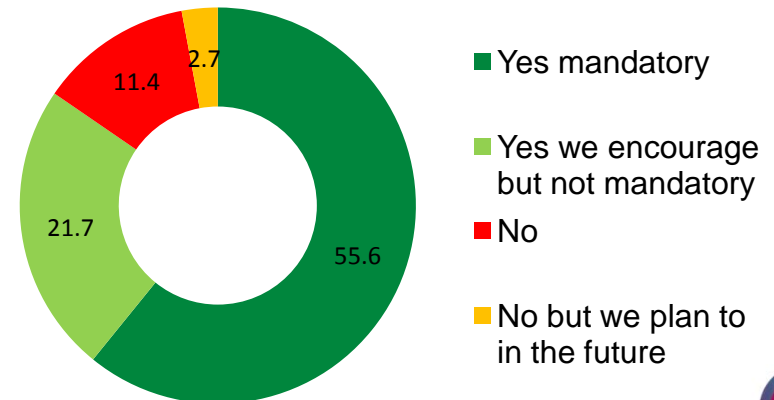
## Services Suppliers



## Equipment Suppliers



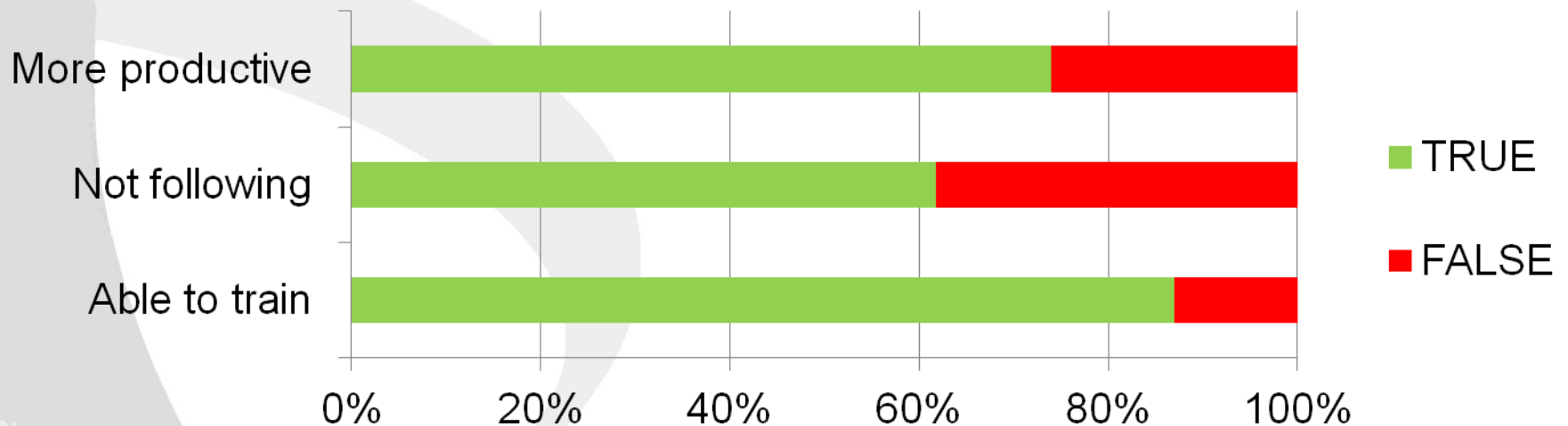
## Agency and Temporary Staff



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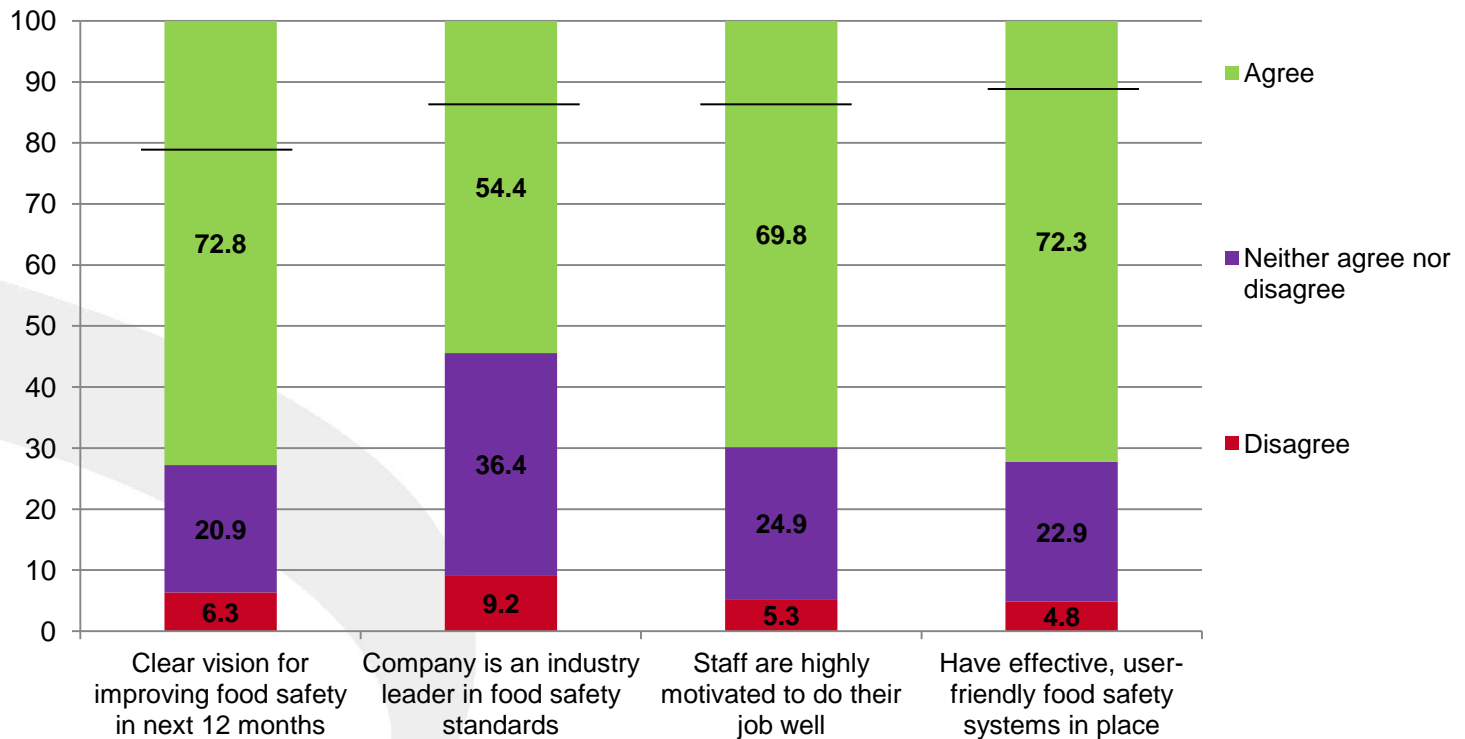
## Agreement with the following statements:

- 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.



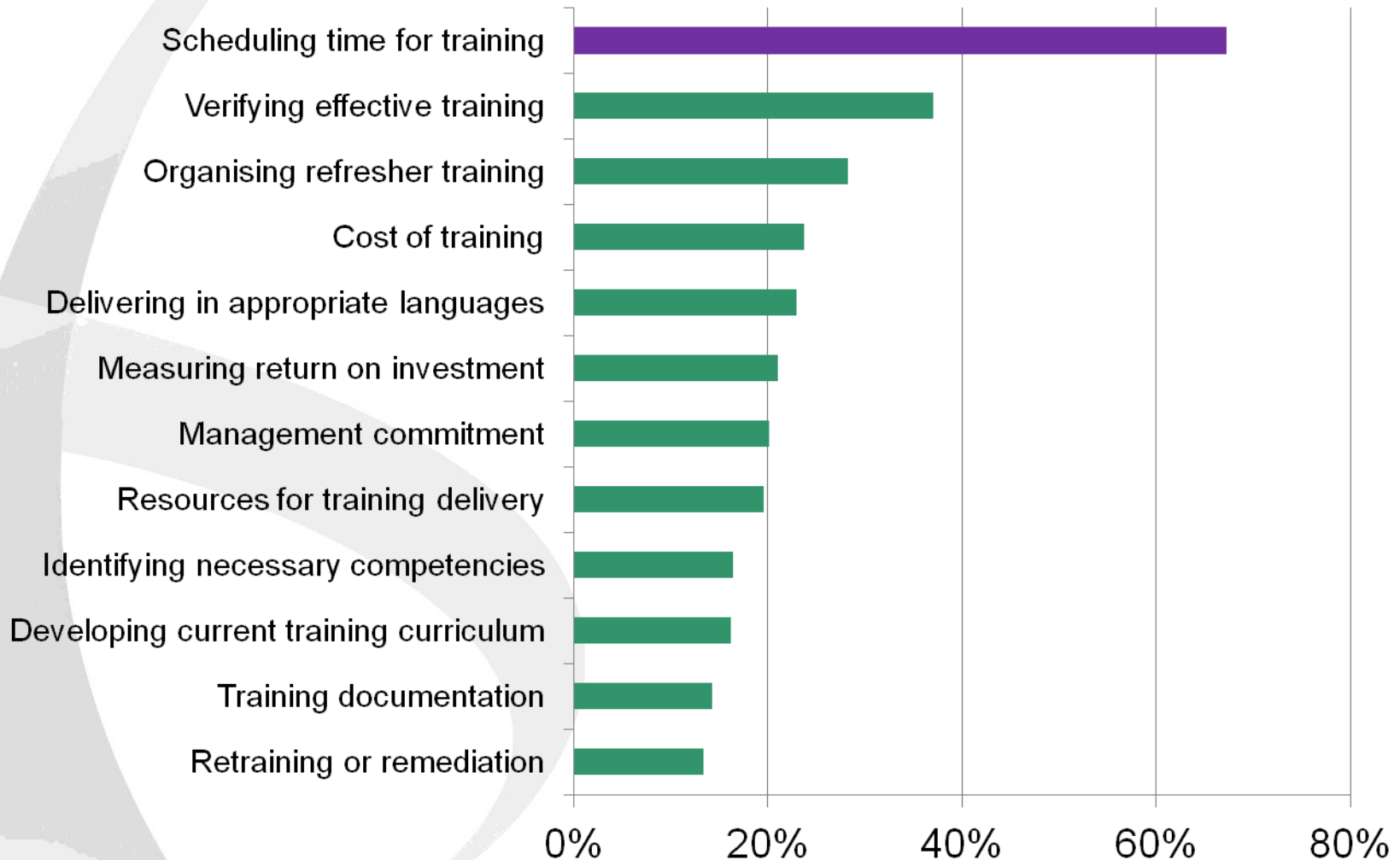
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## Level of Statement Agreement



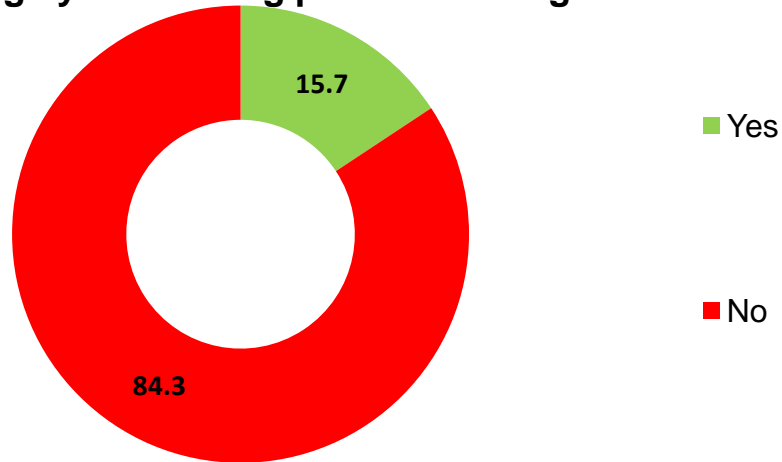
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## Biggest training challenges

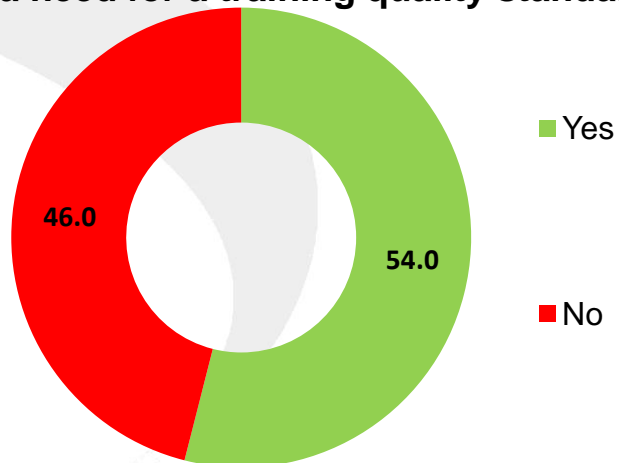


# Global Food Safety Training 2016

Did you change your training provider during 2015



Is there a need for a training quality standard



# Global Food Safety Training 2016

- 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
- “’Tis skill, not strength, that governs the ship”  
Thomas Fuller
- “If you think training is expensive, *try* ignorance and stagnation“ Peter Drucker



# Training at Campden BRI

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