

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.

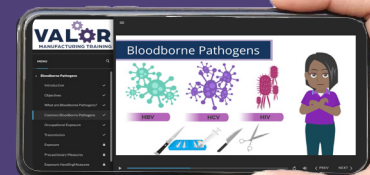
Food safety training also makes good business sense. Effective food safety training can help with quality control and profit. When staff are properly trained, less food is spilled, contaminated or lost due to poor handling. This decreases wastage and positively impacts your bottom line.

Valor Manufacturing Training has compiled 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!

- Good Manufacturing Practices
- Food Contamination Prevention
- Blood-borne Pathogens Awareness
- Food Allergen Awareness
- Food Safety Standards & SQF
- Introduction to GHS
- GHS: Safety Data Sheets
- Personal Protective Equipment (PPE)
- Food Facility Defense



Our intuitive learning management system portal makes it easy to assign, complete and track employee training from anywhere in your facility on any desktop or mobile device. Training records are stored remotely on our cloud server and are accessible from anywhere with an internet connection.

Training modules can also be converted to any language your organization may need to help ensure learner comprehension!

