

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!

- 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

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 multiple languages to help ensure learner comprehension!