

Promoting a Positive Food Safety Culture

Course Description

This short course introduces the concept of a positive food safety culture.

This three-part course explains why it plays a vital role in protecting consumers, staff, and business reputation. It explores the key benefits of embedding strong food safety values across an organisation, including improved compliance, reduced risk, and increased staff engagement.

The course then focuses on how to develop and promote a positive food safety culture in the workplace. You'll learn about leadership commitment, effective communication, staff training, and the behaviours and attitudes that support safe food practices at every level of an organisation.

Finally, the course looks at how food safety culture can be assessed, monitored, and continually improved. It covers practical ways to measure performance, identify weaknesses, and implement ongoing improvements to ensure food safety standards are maintained and strengthened over time.

Learning Objectives

By the end of this course, you will:

- Understand the benefits of promoting a positive safety culture in your organisation
- Will understand the regulations and official guidance with regards to food safety standards
- Be able to implement practical steps to ensure that the correct measures are being implemented and followed.

Target Audience

This course is for anyone, employees and employers who work in a food environment. This can range from retail outlets to factories, cafes and restaurants. If food is prepared in the organisation then this course is applicable.

Advantages

Online training is flexible, efficient and cost effective meaning the candidate can progress through the modules at their own pace and in their own time, so they can fit the training around their work and personal life.

Modules

Course	Module Number	Module Name	Pass % Required
Promoting a Positive Food Safety Culture	1	Benefits of a Positive Food Safety Culture	70
Promoting a Positive Food Safety Culture	2	Developing and Promoting a Positive Food Safety Culture	70
Promoting a Positive Food Safety Culture	3	Assessment, Monitoring, and Improvement	70

Recommended System Requirements

- Browser: Up to date web browser
- Video: Up to date video drivers
- Memory: 1Gb+ RAM
- Download Speed: Broadband (3Mb+)

Duration: 30 minutes (*Note: This is based on the amount of video content shown and is rounded off. It does not account in any way for loading time or thinking time on the questions.*)