



TRAINING THAT DEVELOPS
REAL CAPABILITY



Food Safety Culture

FS015

Food Safety Culture

There is no doubt that Food Safety Standards have improved significantly over the past twenty years in all sectors of the supply chain driven primarily by major product recalls, GFSI and retailer standards. Large multinational food manufacturers have also driven improvements through increased expectations of the upstream supply chain.

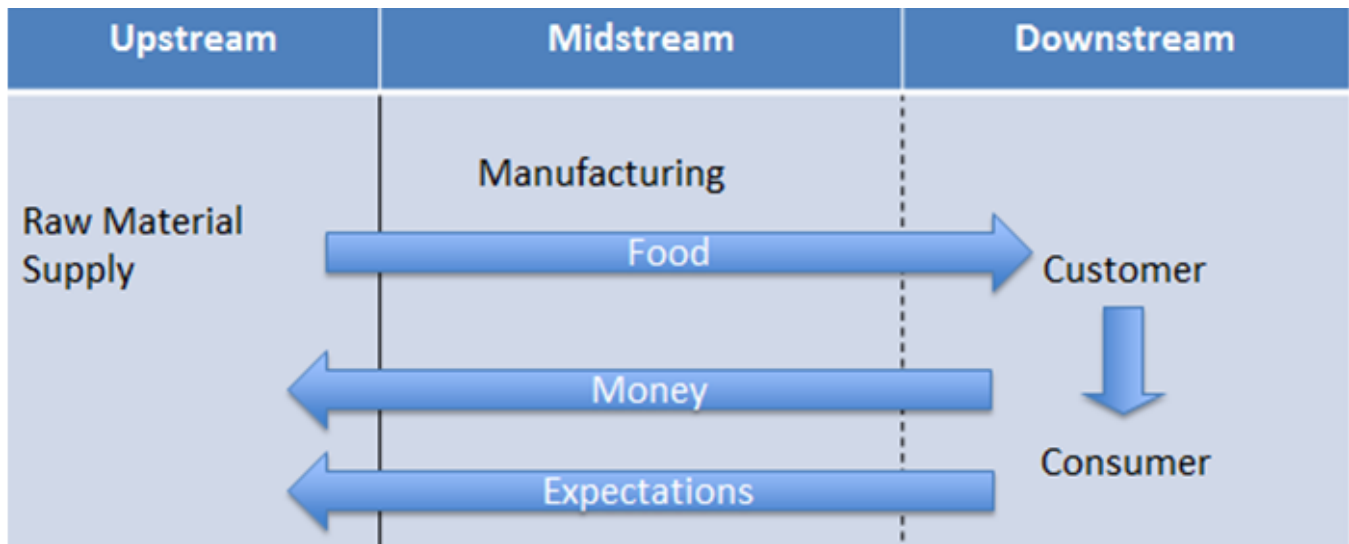


Figure 1: Elements of Food Supply Chain

As companies' food safety management systems have matured with 10-15 years of BRC Grade A or FSSC Certification, the expectation now is that Food Businesses have a strong Food Safety Culture. If most CEOs were asked "Do you have a strong Food Safety Culture?" they would all say "yes" believing that they do, but do they?

In challenging oneself as to whether your Food Business really has a best practice Food Safety Culture you must first establish what is culture? There are many definitions to be found but the following two are perhaps the more accurate and thought provoking respectively:

"Culture is the system of knowledge shared by a relatively large group of people."

The Analysis of Culture' Hall and Trager (1953) {a Foreign Service Institute training manual}

"Culture is communication, communication is culture"

The Analysis of Culture' Hall and Trager (1953) {a Foreign Service Institute training manual}

Figure 1 above simply visualizes the elements of the supply chain. Food flows one way, money the opposite and expectation always follows the money "he who pays the piper calls the tune."

What is the tune that your customer expects you to play? They expect you to know their fears, their concerns, their expectations and to understand their Food Safety Culture. It is then up to your entire organisation from CEO to shop floor operator to "communicate" to them in a manner that assures them that you won't let them down.

Duration & Price

Duration: 1 day

Public Virtual Training: £350

Delivery mode: This programme is available In-Company, and via Public Virtual Training

Dates & Locations

Date

04 Mar 2026

Venue

Virtual

[Book Date](#)

In-Company Training

Please [contact us](#) for more information on our In-Company training options

What's covered?

- Course Introduction
- Business Context
- Culture Definition
- Visualisation of Culture
- Customer Expectation
- Hazard Control
- Hazard Vs Risk
- Risk Management Life Cycle
- Food Safety Model
- Risk Reduction Vs Residual Risk
- Customer Audit Life Cycle
- Training Cycle (steps 1-4)
- Course Assessment/Review

Who should participate?

- Chief Executive Officer
- Chief Operating Officer
- Senior Production & Maintenance Personnel
- Technical & Supply Chain Personnel
- Continuous Improvement Personnel

What will I learn?

Participants achieve the following learning outcomes from the programme;

- Understand what Food Safety Culture is
- Know how to establish Best Practice Food Safety Culture within the organisation
- Know how to measure Food Safety Culture within the organisation and that of the suppliers
- Understand the importance of departmental engagement to achieve Best Practice Food Safety Culture
- Know how to define customer expectations and how to communicate compliance
- Understand the role of Best Practice Food Safety Culture in the continuous improvement process to drive business growth

How do we train and support you?

In-House Courses

For In-House courses, the Tutor will contact the Course Organiser in advance to discuss the programme in more detail in order to tailor it specifically to the organisation.

Course Manual

Delegates will receive a very comprehensive course manual.

Tutors



Brian Robinson
[View Profile](#)



Denis Kiely
[View Profile](#)

What Our Learners Say

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