

# 3 SAFETY TRAININGS

## Where Food Manufacturing Consultants Can Provide Assistance

*Providing food safety training in manufacturing is crucial for reducing errors, ensuring quality, and protecting reputation.*

### BASIC FOOD SAFETY

All food manufacturing employees need basic training on food safety hazards, HACCP, hygiene, and legislation.



### SPECIFIC FOOD SAFETY

Specialized training is required for employees handling high-risk foods, raw materials, allergens, and technical equipment.



### REFRESHER FOOD SAFETY

Food safety training is continuous, adapting to industry standards, ensuring employees stay updated and committed.



## BENEFITS OF SAFETY TRAINING

Food safety training boosts competence, reduces errors, enhances reputation, and improves quality, cost, and profitability.