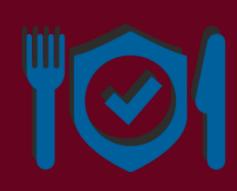
### **3 SAFETY TRAININGS**

# 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.

