



WORKFORGE

Food Safety Career Pathway

Is Your Food Safe?

Providing proper food safety training to everyone in your organization is essential to the health of your customers and your company. Effective food safety training not only helps with quality control but has a direct line to revenue. When staff are properly trained, less food goes to waste/rework, contaminated or lost due to poor handling. This also mitigates risk of liability for food-borne illness.



518

FOOD PRODUCT
RECALLS IN 2022

\$10M

AVERAGE COST
PER RECALL

15,501,273

POUNDS OF FOOD RECALLED IN 2022

91%

OF RECALLS CAUSED BY HUMAN ERROR,
IMPROPER HANDLING AND STORAGE

WorkForge has compiled a comprehensive and current-day-relevant Food Safety Training Track for your employees to be effectively trained on what they need, when you need it.

- GHS-Safety Data Sheets
- Traceability
- Corrective and Preventative Action
- GHS-Introduction
- Food Fraud
- HACCP Verification and Validation
- SQF Fundamentals
- HACCP Plan Fundamentals
- PPEGMP Overview
- Food Contamination Prevention
- BloodBorne Pathogens
- Food Allergen Awareness
- Food Safety Standards
- BRCGS Fundamentals
- Food Safety Culture
- Food Facility Defense
- HACCP Overview
- Approved Suppliers

Need A Learning Management System portal?

Our intuitive learning management system portal makes it easy to assign and track employee training from anywhere on any desktop or mobile device.



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