Food safety

Food Safety Culture

One day to diagnose and improve the food safety culture that GFSI-recognised standards require. The dimensions of culture are tied to observable behaviours; a Qualtivate survey run before the session gives the starting measure, presented to management. The day ends on an action plan, indicators and field engagement.

Duration : 1 day

Objectives

1. Explain the dimensions of food safety culture: vision, people, consistency, adaptability, hazard awareness
2. Read your site's Qualtivate survey results and draw priorities from them
3. Link culture to the requirements of IFS Food, BRCGS Food Safety and FSSC 22000
4. Build an action plan with measurable indicators
5. Drive culture in the field: management walk-rounds, communication, recognition

Programme

Day 1 — morning

• Why GFSI made culture a requirement: incidents caused by behaviour more than by procedures

• The dimensions of culture and the observable behaviours for each

• What the auditor expects: documented plan, measurement, management follow-up

• Feedback of the site's Qualtivate survey: strengths, gaps between functions and between teams

Day 1 — afternoon (workshop)

• Workshop: priorities, actions and owners for the next twelve months

• Indicators: reports of at-risk situations, field visits, survey results

• Field engagement: team routines, management walk-rounds, the role of front-line supervisors

• Knowledge test and management commitment to the plan

Teaching methods

• Qualtivate survey before the session, presented during it

• Mixed workshops bringing together management, HR and supervisors

• Observation of a workstation to link behaviours to the dimensions of culture

• Building the action plan on your own template

• Final quiz on the dimensions of culture

Assessment and documents

Knowledge test at the end of the day and a reaction survey at D+1. Numbered training certificate, verifiable online; survey results, training report and culture action plan handed to management.

Bilingual materials for every participant; each classroom course comes with its digital twin on OmniLearn.

Good to know

The Qualtivate survey is prepared with you before the session: allow time for teams to respond, operators included. Culture is also covered, more briefly, in the IFS Food v8, BRCGS Food Safety Issue 9 and FSSC 22000 v7 courses.

Practical information

Duration	1 day
Group size	Groups of 6 to 12 participants, in-company
Format	In-company, face to face on your site
Language	French, Darija or English; bilingual materials
Funding	OFPPT special training contracts (TFP), GIAC, Maroc PME: we prepare the applications with you, at no extra cost.
Programme customisation	Programme adapted to your procedures, your equipment and your audience

Frequently asked questions

Can culture really be measured?

Yes, indirectly. The Qualtivate survey questions teams at every level and gives a measure per dimension, comparable from one year to the next. It is complemented by indicators and field observations: a score alone does not convince the auditor.

Why involve HR?

Recruitment, induction, training, recognition and annual reviews are levers of culture. A plan carried by the quality function alone often stays on paper.

Do operators take part?

They answer the survey, in their own language, and are involved in field engagement. The training day is for management, quality, HR and supervisors, who carry the plan.