



**MiChem Dynamics**  
LEADING CHANGE

## FOOD SAFETY CULTURE

Food safety is not just a system — it's a mindset. As global standards evolve, Food Safety Culture has become a core requirement in food safety management systems, including FSSC 22000 Version 6, GFSI benchmarking, and Codex Alimentarius guidelines.

This 1-day training course provides practical and strategic insight into building, assessing, and sustaining a positive food safety culture across your organization. Participants will explore the psychological, behavioural, and systemic factors that influence how people think about, prioritize, and act on food safety — from leadership to the production floor.

Through case studies, interactive discussions, and real-world examples, the course helps attendees move from a compliance mindset to one of shared ownership and accountability for food safety.



THE COURSE WILL RUN OVER A PERIOD OF 1 DAY

### LEARNING OUTCOMES:

- Understand what food safety culture is and why it matters
- Interpret the new FSSC 22000 Version 6 and other GFSI benchmark standards for food safety culture
- Identify behaviours, values, and communication patterns that shape food safety culture
- Recognize the role of leadership and employee engagement in driving culture
- Use practical tools to assess, improve, and monitor food safety culture
- Develop a basic food safety culture plan and improvement strategy

### WHO SHOULD ATTEND THIS WORKSHOP:

- Top and Senior Management
- Food Safety and Quality Managers
- Production and Operations Managers
- Team Leaders and Supervisors
- HR and Training Coordinators
- Anyone involved in food safety implementation and culture change

### MINIMUM ENTRY REQUIREMENTS:

- Fluency in English writing and reading skills

### TUITION:

- Training material included (English)
- A Certificate of Attendance or Competence (based on outcome of assessment) will be issued upon successful completion of the training

### COURSE CONTENT:

- Introduction to Food Safety Culture
  - Definitions, principles, and evolution of food safety culture
  - GFSI and FSSC 22000 Version 6 requirements
  - The role of Codex and ISO 22000 frameworks

## COURSE CONTENT:

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- Key Elements that Influence Culture
  - Leadership commitment
  - Communication, training, and feedback loops
  - Employee empowerment and accountability
  - Organizational structure and systems that reinforce culture
- Evaluating Your Current Culture
  - Food safety culture maturity models
  - Assessment tools and methods (questionnaires, audits, KPIs)
  - Interpreting culture gaps and root causes
- Strategies to Build and Strengthen Food Safety Culture
  - Creating behavioural expectations
  - Aligning values, beliefs, and daily practices
  - Leadership development and role modelling
  - Communication plans and recognition systems
- Developing a Culture Plan
  - Setting objectives and priorities
  - Monitoring and review mechanisms
  - Integrating food safety culture into existing systems
- Final Assessment / Feedback and Q&A

