

MONASH INDUSTRY TEAM INITIATIVE (MITI)

Integrated Training Program – Focus on Food Safety

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PROJECT DESCRIPTION

Good manufacturing practices in the food industry is vital to maintain product quality. This project involves creating a business wide, interactive and engaging food safety training program that focuses on improving the food safety culture. Modules include good manufacturing practices (GMP), allergen awareness, Food Safety, Hazard Analysis and Critical Control Points (HACCP) and occupational health & safety (OH&S).

PROJECT AIM

To design and build an interactive food safety training program with content that covers regulatory and business requirements delivered on multiple platforms that are not only engaging but are inline with the job role.

RECOMMENDATIONS

- Implementing rewards and recognition program
- Substitute written text with more visual elements
- Integrate proposed content with Bega's online learning platform

PROJECT RESULTS



PRE-INDUCTION

- Reduce Induction Load
- Friendly towards Multiple **Platforms**
- Groundwork for Selected Modules

RECAP - BASIC

- Individual Session
- **Covers Compliance** Requirement
- Competency Testing
- Key Points of Induction

INDUCTION

- Standardised Content
- Hands-on Activity
- More Engaging and Interactive Delivery Method



RECAP - ADVANCED

- Individual Session
- Build-up of Knowledge
- Online-based
- Absence of Hands-on Activity



How to Wash Your Hands? 20

POST-INDUCTION

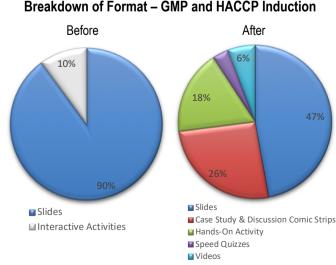
- Food Safety Focus
- Displayed on Digital
- Facilitate Behaviour Change & Reinforce **Key Practices**



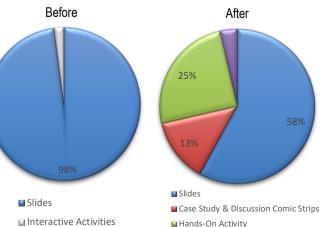
REINFORCE -INDIVIDUAL ACTIVITIES

- Online or Paper Based
- **Rotation Basis**
- Flexible, Fun way of reminding employees about Food Safety

Breakdown of Format - GMP and HACCP Induction



Breakdown of Format - OH&S Induction



Speed Quizzes







