



Food Safety Training Programs

Whether implementing a new food safety standard or fine-tuning an existing food safety system, UL Registrar offers various robust training programs to aid your organization in establishing a high quality, consistent, safe food program.

UL Registrar offers on-site and public training courses for various Food Safety Standards, including Safe Quality Food (SQF), HACCP, and British Retail Consortium (BRC): Food, Packaging, Storage and Distribution, and Food Safety System Certification (FSSC 22000).

These Training Programs are specifically designed to assist participants in understanding the requirements of the standards in greater detail and aid participants in implementing the chosen food safety standard with ease. UL Registrar's Training Programs may help your organization minimize risk through successfully implementing a new food safety standard, which may encourage a buyer's trust in an organization's food brand. Likewise, the training programs are intended to show the benefits of the different food standards and help prepare an organization for initial certification.

The various food safety training topics offered by UL Registrar are:

- BRC Implementation – Food Storage & Distribution
- BRC Implementation – Food Packaging
- BRC Implementation – Food Safety
- BRC Internal Auditing
- BRC Third Party Auditor Training
- FSSC 22000 Food Safety Implementation
- Basics of Allergen Control in a Food Facility
- Effective Use of Quality Tools in the Food Industry
- HACCP Food Safety
- HACCP Food Packaging
- SQF Advanced Practitioner
- SQF Implementation
- SQF Internal Auditing
- IFS Food

UL Registrar's training sessions are conducted by Certified Training Facilitators who have years of work and auditing experience in the relevant sectors of the food industry. UL Registrar's highly competent Training Facilitators are certified by the respective scheme owners, such as SQFI or BRC. UL Registrar is committed to providing a value-added Training Program by providing relevant examples from the Training Facilitator's work and auditing experience to better understand the requirements of the standards.

UL's expertise in the area of product and food safety will not only help the food industry to achieve their business objectives of food safety, but will also help promote a culture of continual improvement in the organization.

Along with food safety standard implementation training, UL offers a wide range of third party auditor and internal auditing training programs also.

About UL Registrar

UL Registrar LLC is a division of UL. UL Registrar's mission is to be the global leader in advancing sustainable audit and certification services within supply chains, worldwide. UL Registrar provides independent, third-party manufacturing/process assessments against a defined standard that aims to minimize supply chain risk, help protect brand value, and promote consumer and product safety. For more information on UL Registrar's services, please email ULRInfo@ul.com.



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