

ADVANCED CERTIFICATION FOR FOOD INDUSTRY LEADERS

The CFS Institute is committed to developing professionals in the food industry. As part of that mission, we proudly present Advanced Certification for Food Industry Leaders.

Advanced Certification sessions are highly effective and unique thanks to the hands-on, practical application of materials taught in the classroom. Similar to the prerequisite sessions (Sanitation Essentials Training and Hygienic Design Training), you may expect applicative learning through a real-life scenario. Sessions are taught by Commercial Food Sanitation's industry-recognized subject matter experts. You will work in small, competing groups that will enable collaboration and learning from your industry peers.

WHO SHOULD ATTEND?

The target audience for CFS Advanced Certification includes present and future leaders in Sanitation, Quality, Food Safety, Operations, Maintenance, and Project Engineering. It is especially beneficial to professionals looking to:

- **Develop leadership skills**
- **Advance careers in food manufacturing**
- **Guarantee brand trust among consumers**
- **Grow employee motivation to produce safe food**

PREREQUISITES

Attendees must have completed Sanitation Essentials Training and Hygienic Design Training before participating in Advanced Certification.

WHY GET ADVANCED CERTIFICATION FOR FOOD INDUSTRY LEADERS?

Earning Advanced Certification enables you to further your career aspirations and be a true leader in the food industry. The knowledge that comes with it provides you with the skills to tackle both new and familiar challenges that arise in food manufacturing plants. Obtaining the Advanced Certification stands for knowledge and network access, marking true leaders in the food industry who contribute to



profitable food businesses, improve food safety standards, and ensure safe food for all consumers.

After successful completion of the Advanced Certification session—including the individual test—participants will be recognized with CFS Advanced Certification for Food Industry Leaders. Recertification is required every three years.

TRAINING TOPICS

Advanced Certification teaches processes and skills that apply to all leadership in a food manufacturing facility with a focus on sanitation, hygienic design, and food safety improvement. Participants learn how to:

- **Develop a sound strategy**
- **Be successful in commercialization efforts**
- **Deliver continuous improvement in efficiency**
- **Handle special situations effectively**
- **Strengthen personal leadership skills**
- **Improve a company's food safety and sanitation culture**

DEDICATED SESSION

Would you like a session for just your company? All courses are available as dedicated sessions, which include the possibility to use the training location for your internal meeting after training ends. Contact us for more information at training@cf-san.com.



Visit our website for the most current training dates, availability, and pricing:
http://bit.ly/CFS_Training

START TODAY! CREATE A PASSION FOR FOOD SAFETY IN YOUR ORGANIZATION

REGISTRATION

Registration and participation costs in the four-day Advanced Certification session include classroom and break out setup, handouts of training materials, certificate of completion, lunch, two group dinners, and a fun team-building activity.

Participants who sign up early are eligible for an early bird discount. We limit participation on a first-come, first-served basis so we can guarantee each participant receives an optimal learning experience. Visit our website for training fees in your local currency.

TRAINING CALENDAR

We offer hands-on Sanitation Essentials Training, Hygienic Design Training, and Advanced Certification sessions at Intralox's training facilities in New Orleans, Amsterdam, Shanghai, Melbourne, and São Paulo.

Sessions may sell out quickly, and we continuously open new sessions for registration.

“I have had the opportunity to earn my CFS Advanced Certification by successfully completing all three in-person training sessions: Sanitation Essentials, Hygienic Design, and Advanced. There is nowhere else to get such comprehensive and actionable information in one place from real-world industry experts.”

Mark Seyfert, Food Safety Quality Assurance Manager at Taco Bell

FURTHER TRAINING

CFS CERTIFICATIONS

Gain comprehensive knowledge and proficiency in hygienic design, sanitation, and food industry leadership with a CFS Certification. Becoming certified boosts your résumé while significantly improving food safety across your company and the food industry.

CFS Certifications combine in-person training with online learning. Knowledge checks are performed to ensure participants have sufficient understanding and to verify proficiency on the covered topics.

WORKSHOPS

CFS Workshops take place at your facility, allowing your entire team to participate with minimal travel. Our expert trainers arrive early to walk through your plant before the workshop. This allows them to include visuals and specific examples from your facility, creating a customized, more effective experience.

Visit our website to learn about the different certifications and workshops available.



Contact us for free recommendations on optimal learning paths for your company, plant, or team to achieve your food safety goals:
www.commercialfoodsantiation.com/training-certifications

ABOUT COMMERCIAL FOOD SANITATION

Commercial Food Sanitation, an Intralox company, integrates strategic consulting, expertise, and training to provide durable solutions to food safety and sanitation challenges for food processing plants across the globe. We offer hands-on Sanitation Essentials Training, Hygienic Design Training, and Advanced Certification sessions at Intralox's training facilities in North America, Europe, Asia Pacific, and Latin America.



An Intralox Company