

ADVANCED FOOD INDUSTRY LEADERSHIP TRAINING

The Food Sanitation Institute, an initiative of Commercial Food Sanitation, is committed to developing sanitation professionals in the food industry. As part of that mission, we proudly present the Advanced Food Industry Leadership Training (Advanced Training).

Advanced Training 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 in Advanced Training. Sessions are taught by industry-recognized subject matter experts of the Food Sanitation Institute. You will work in small, competing groups that will enable collaboration and learning from your industry peers.

WHO SHOULD ATTEND?

Present and future leaders in sanitation, quality, food safety, operations, maintenance, and project engineering. Professionals looking to develop their leadership skills and advance their career in food manufacturing while guaranteeing consumer trust and growing employee motivation to produce safe food.

PREREQUISITES

Attendees must have completed Sanitation Essentials Training and Hygienic Design Training before taking Advanced Training.

WHY TAKE THE ADVANCED FOOD INDUSTRY LEADERSHIP TRAINING?

Taking the Advanced Training enables you to further your career aspirations and be a true leader in the food industry. The knowledge that comes with this course provides you with the skills to tackle both new and familiar challenges that arise in food manufacturing plants. You will be invited into the CFS Advanced Food Industry Leadership Community, granting you access to an elite group of peers that understands what it takes to improve food safety and hygiene throughout the food industry better than anyone else. Completing the Advanced Training 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.

TRAINING TOPICS

You will learn how to develop a great strategy, succeed in commercialization efforts, deliver continuous improvement in efficiency, and successfully handle special situations. At the same time, you will learn to strengthen your personal leadership skills and improve your company's food safety/sanitation culture.

This training teaches processes and skills that apply to all leadership in a food manufacturing facility, but focuses specifically on sanitation and food safety improvement. Ultimately, this training is designed to help food companies deliver operational excellence while producing safe food.

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.

REGISTRATION AND COST

Registration for and cost of participation in the four-day Advanced Training includes classroom and workshop setup, handouts of training materials, lunch, two group dinners, and a fun team-building activity.

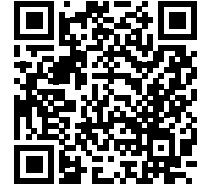
The training fee is USD 3000, and participants who sign up early are eligible for an early bird discount. We limit participation on a first-come, first-served basis so we can guarantee each participant receives an optimal learning experience.

CFS Training Passport is available for only USD 4800 and allows any individual to attend Sanitation Essentials Training, Hygienic Design Training, and Advanced Training within a two-year period from the date of purchase.

TRAINING CALENDAR

We offer hands-on Sanitation Essentials Training, Hygienic Design Training, and Advanced Training at Intralox's training facilities in North America, Europe, and Asia.

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



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

FURTHER TRAINING

DIGITAL TRAINING

As part of the CFS commitment to helping you reach your food safety and hygiene goals, we are developing supplemental digital training in addition to our in-person, hands-on training.

Targeted at developing your food safety, sanitation, and hygienic design expertise and knowledge, the digital training allows you and your team members to grow and develop on an ongoing basis from the convenience of your own workspaces.

See what is available today and stay tuned for more digital training courses.

www.commercialfoodsantiation.com/digital-training/

WORKSHOPS

In our customized workshops, we bring CFS training to your facility.

- **FoodSafe Conveyor Workshop**
- **Hygiene Workshop**

Get your entire team trained in a 1½-day session with practical examples from your plant. Duration and participation numbers may be adjusted as required based on your learning objectives and customized agenda.

www.commercialfoodsantiation.com/workshops/

Start today: Create a passion for food safety in your organization. Contact us for free recommendations on optimal learning paths for your company, plant, or team to achieve your food safety goals: training@cf-san.com.

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 Training at Intralox's training facilities in North America, Europe, and Asia.



An Intralox Company

For more information or to register, visit www.commercialfoodsantiation.com.