



SCS Onsite and Custom Training

SCS food safety and quality trainings are tailored for your team and schedule, and delivered by experienced industry professionals vetted by our team.

Q: How do you provide training cost effectively?

SCS strives to find suitable courses, instructors, and methods to economize your training time and dollars. Choose an existing course or let us build a course tailored for your operation. See below for “hosted public” trainings which can reduce costs for smaller groups.

Q: What are the benefits of either Onsite or Webinar training?

“Onsite” Instructor-led Training



- Onsite training at your facility or at the venue of your choice.
- Have the SCS instructor tour your facility to provide for a process/product focused training.
- On-site is the traditional in-person training, and is often the best way to maintain attendee focus. Our instructor may tour your facility to better acquaint them with your business prior to the training. Travel expenses usually added, yet are “at cost”.

“Virtual” Instructor-led Webinar training



- Remote training saves travel time and expenses
- Interactive activities are designed for on-line learning
- Course materials are provided in advance for preparation



- Webinar trainings allows your group to either sits together with a large screen or at their computer.
- Costs are lower and there is more flexibility for instructor availability, and timing (hold the course over multiple days or weeks).

Q: What are the benefits of a Private training (Onsite or Webinar)?

Private trainings are for your attendees only. Plant and product-specific examples, including integrating your SOPs and plans, are tailored to your business. The instructor's teaching time is centered on answering your company's questions and meeting your specific needs. Our instructor may tour your facility to better acquaint themselves with your business prior to the training.

Q: How can I save costs if we have a smaller group?

Six or more attendees may still save you more, considering travel expenses and time away. Consider asking your company's other facilities, partners, suppliers, and even neighboring companies needing food safety training, to spread the costs.

Or....

Save more with “Hosted Public Trainings” – your team +++

- SCS markets the course(s) and registers outside participants
- Delivered at your facility for your team and other industry members. You provide a professional training space, coffee and lunch.
- Plan in advance to host a well-recognized course (eg. FSMA PCQI or FSVP, HACCP, SQF, BRC, Internal Auditing)
- Your rebate - \$200 per person for a 2-day class; 10 people @\$200 = \$2000 off.

Q: Logistics - what if I don't have a proper conference room on-site? What about food?

Our instructors are used to working in a variety of settings, yet if your facility doesn't have a suitable room to accommodate your group, consider reserving a nearby hotel meeting room or check with your partners. For hosted public trainings, an appropriate and comfortable training space, with screen, whiteboard/flip chart and seating, is needed. Food and beverages for all attendees are covered by the hosting company in most cases.

Q: How many people can attend an onsite training session?

We limit classes to 24 except for special situations...please ask

Q: How does pricing relate to class size?

Most courses are the same cost for 5 or 15 participants, but some require more material costs. For FSMA courses (PCQI, FSVP) there is a \$100 per person charge for FDA certificates, materials and shipping. BRC also charges \$50 per certificate, and we pass along these at cost.

Q: Can you provide the same training program to multiple facilities?

Yes, and if possible the same instructor can provide all trainings to maintain consistency.

Q: Do you offer training in English and Spanish? Yes. **Do you travel globally?** Yes, and we also have a Mexico Food & Ag office with public and onsite courses available – [see Link.](#)

Q: What is the difference between a Ready-to-go course and Customized?

For all onsite courses - SCS requests your product description and flow chart so the instructor has an overview of your process. They can also include a walk-through of your facility prior to the course. Exams are optional.

A customized course includes the above, plus a food safety instructional designer will update the presentation to meet your needs. Costs are based on estimated development time. It may also include a mock audit and other items as requested.

Q: What courses are available?

* Some popular “**Ready-to-go**” courses *utilizing your flow charts/product descriptions*:

- FSMA Preventive Controls for Human Food (PCQI) – 2.5 days (blended or all live)
- FSMA Foreign Supplier Verification Program (FSVP)
- HACCP for Processors
- HACCP for Produce Operations (for grower/packer/cold storage/shippers)
- Good Manufacturing Practices (GMPs) for Food Facilities – 1 day
- Implementing SQF for Manufacturing *with optional FSMA-SQF Requirements Comparison*
- BRC Sites Training, Issue 8; and BRC Internal Auditor
- Internal Auditor (general or specific SQF, BRC, GLOBALG.A.P.) – 1 day
- GLOBALG.A.P. IFA Fruits & Vegetables; and Internal Auditor/Inspector & QMS

* Examples of “**Customized**” courses, *utilizing your flow charts/product descriptions*:

- Internal Auditor/Inspector for GLOBAL.G.A.P. and PrimusGFS (Produce Safety Rule compliant)
- Custom SQF - Modules 2 + 11 or other, additional GMPs and relevant FSMA Preventive Controls updates, plus a 2 hour mock audit.
- HACCP for Warehousing & Distribution, with Food Safety Plan Development for SQF (document creation with hands-on computer training).

Remember that training is an investment... by empowering your staff with the skills and knowledge to more effectively perform their jobs, you will both protect and build a stronger brand

Contact your SCS Representative or Brandon Hoyt at bhoyt@scsglobalservices.com