



Group Training

SCS food safety and quality trainings tailored for your team, delivered by experienced industry professionals

SCS strives to economize your training time and dollars. Choose an existing course or let us build a training tailored for your operation.



Q: What are the benefits of a “Virtual” Instructor-led Webinar training?

- Saves travel time and expenses
- Interactive activities are designed for online learning
- Course materials are provided in advance for preparation
- Webinar trainings allow your team to participate together or individually.
- Flexibility - choose to have the course delivered over multiple days or weeks
- Health safety

Onsite Instructor-led Training – SCS offers live training for some courses, if Covid safety is met.

Q: What are the benefits of a Private training?

Private trainings are for your attendees only. Facility 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. For in-person courses (or with a video share), the Instructor can tour your facility to become better acquainted with your business prior to the training.

Q: How can we save costs if we have a small group – less than six?

Consider inviting your company’s satellite facilities, partners, suppliers, and even neighboring companies to spread the costs.

Economize with “Hosted Public” Trainings: *your team plus...*

- Choose a course for your team and “open it” for other industry members to join (if in-person, you provide a professional training space, coffee and lunch).
- SCS does the marketing and registers outside participants
- Plan in advance to host a well-recognized course (e.g. FSMA PCQI, GMPs, HACCP, SQF, BRC, Internal Auditing)
- Your rebate is \$100-200 per person for a 1 or 2-day class

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

NO worries if a “virtual” webinar training!

If in-person: our instructors can accommodate a variety of training settings. If your facility doesn't have a suitable room to accommodate a 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?

Classes are limited to 24 attendees in most cases. We can discuss options.

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 trainings in English and Spanish?

Yes, several SCS food safety professionals are bilingual.

Q: Do you travel globally?

Yes, and SCS has 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 a customized course?

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 an 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.

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(Course listing next page)

What courses are available?

Popular courses utilizing your flow charts/product descriptions (many in Spanish):

- Preventive Controls for Human or Animal Food - PCQI
- Foreign Supplier Verification Program (FSVP)
- Intentional Adulteration Vulnerability Assessments - IAVA
- Good Manufacturing or Distribution Practices -GMPs or GDPs
- HACCP for Processors
- HACCP for Produce Operations
- Advanced HACCP or HACCP Refresher
- Other HACCP courses: Juice, Seafood, Storage & Distribution
- GMPs and HACCP for Cannabis Manufacturing
- SQF - Implementing SQF Systems - Manufacturing
- SQF - Implementing SQF for Storage & Distribution
- BRCGS Sites Training + more BRCGS options!
- FSSC22000
- Internal Auditor for Food Facilities (or for SQF, BRCGS, etc.)
- GLOBALG.A.P. Fruit & Vegetables
- GLOBALG.A.P. Internal Auditor/Inspector & QMS
- PrimusGFS – Standard Workshop & Auditor
- Train the Trainer, for the Food Industry
- Crisis Management & Product Recall
- Food Fraud – Food Defense – 2 hrs

SCS offers complimentary webinars – visit our **Resource Center** to view/listen to pre-recorded webinars and download documents: <https://www.scsglobalservices.com/resources/all>

Empowering your staff with the skills and knowledge to effectively perform, you will protect and build a safer, stronger brand

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