



Freshcare Training provided under licence to Freshcare

What is Freshcare?

Freshcare is the national, industry owned, on-farm food safety program for the fresh produce industry. It was developed in response to requests from growers, wholesalers, packers, and processors for a food safety program that met the requirements of both retailers and food safety legislation.

Course Outline

Freshcare training provides participants with a full understanding of potential food safety risks in growing/ harvesting and packing fresh produce; the ability to identify specific risks on their own property/crop; and the tools/knowledge to monitor and manage issues.

Participants will achieve the knowledge and skills to implement the Freshcare Code of Practice – Food Safety and Quality on their own property.

The implementation of the Freshcare Code of Practice will enable participants to meet customer requirements for food safety/quality assurance.

Key Learning Outcomes

Freshcare training provides a practical and targeted learning outcome for participants.

The course provides a broad QA/food safety foundation, topics covered include:

- Knowledge of market requirements for QA/Food Safety
- An introduction to HACCP techniques
- An introduction to food safety and QA risks for fresh produce
- Strategies to manage risk/hazards

On completion of the training, participants will be able to:

- Identify hazards/risks in the production of safe/quality of fresh produce
- Develop procedures to minimize/manage identified risk/hazards
- Implement Freshcare QA/food safety program through their business operations
- Introduce/maintain documentation to support the implementation of the Freshcare QA/Food Safety program
- Review the QA/food safety program to ensure ongoing compliance

Training Hours

1 day with a ½ day follow up / remote support option

Cost

\$649 per person. Includes Freshcare membership and GST. Additional costs for certification to Freshcare include produce residue testing and the audit costs.

How to Register

1 Email enquiries@foodsafetyplus.com.au
2 Call (08) 9367 8838

Enrol today! Call our friendly team or email enquiries@foodsafetyplus.com.au