

Food Safety Training

Why is Food Safety Training Important?

Food safety training is critical for any organization involved in handling, preparing, or serving food. It ensures that employees understand how to prevent foodborne illnesses, follow proper hygiene practices, and comply with regulatory standards.

By equipping staff with the knowledge and skills to manage food safely, organizations protect their customers' health, uphold their reputation, and reduce the risk of costly legal issues or product recalls. Ultimately, food safety training fosters a culture of responsibility, minimizes risks, and reinforces trust in your brand.

BizLibrary's Commitment

At BizLibrary, we are dedicated to supporting organizations in building safer, more compliant workplaces—especially within the food and beverage industry. Our comprehensive Food Safety training collection is thoughtfully produced and aggregated to empower manufacturing frontline workers with the knowledge they need to reduce risk, meet critical compliance standards, and implement best practices across their operations.



Food Safety Training Courses

Topics Included

- › Courses are tailored for a variety of different frontline food manufacturing roles and cover essential topics like:
 - › Preventing foodborne illness
 - › Proper hygiene and handwashing
 - › Handling food allergens
 - › Pest control and contamination prevention
 - › Waste management and facility defense
 - › Regulatory standards (HACCP, FSMA, BRCGS, SQF)
- › Many titles are microlearning-based for flexibility, contain varied styles from live acting in food manufacturing settings to high quality full-screen graphics, and content is accessible in multiple languages, making it ideal for a diverse workforce.

Audience Included

- › These courses we created with a wide range of audiences in mind, with roles including:
 - › Control Technicians
 - › Sanitation Workers
 - › Line Operators
 - › Shift Supervisors
 - › Food Handlers
 - › Maintenance



Food Safety Training Courses Cont.

Compliance Standards

- › Courses were designed and reviewed to provide training that adheres to multiple standards from organizations like:
 - › Global Food Safety Initiative (GFSI)
 - › Food and Drug Administration (FDA)
 - › Safe Quality Food (SQF)
 - › BRC Global Standards (BRCGS)



BizLibrary Productions Courses

BizLibrary is known for producing modern, high-quality microlearning videos designed for today's workforce. With a focus on real-world application, our food safety content is clear, engaging, and accessible; ideal for fast-paced environments. BizLibrary courses are known for their polished production, professional narration, SME reviewed content, and a focus on behavior change through relatable workplace scenarios.

Course Titles

Safeguarding the Food System: Food Defense

Safeguarding the Food System: Food Fraud

Food Handling Safety

MARCOM Courses

Marcom specializes in safety and compliance training with a legacy of clear, instructional video content. Their style features straightforward narration, visual reinforcement of key procedures, and practical demonstrations in real-world settings. Marcom courses are ideal for hands-on learners who benefit from clear, direct guidance and visuals that reinforce safe practices on the job.

Course Titles

Dealing with Allergens in Food Processing and Handling Environments	Good Manufacturing Practices in the Food Industry: Part II
Safety Orientation in Food Processing and Handling Environments	Food Handling Safety
HACCP: Hazard Analysis and Critical Control Points in the Food Industry	Food Handling Safety: Personal Hygiene for Food Handlers
Slips, Trips and Falls in Food Processing and Handling Environments	Food Handling Safety: Washing Your Hands
Back Safety in Food Processing and Handling Environments	Food Handling Safety: Cleaning and Sanitizing
Cleaning and Sanitizing in Food Processing and Handling Environments Part I: Cleaning	Food Handling Safety: Preventing Cross-Contamination
Cleaning and Sanitizing in Food Processing and Handling Environments Part II: Sanitizing	Food Handling Safety: Controlling Food Temperatures
Safe Lifting in Food Processing and Handling Environments	Food Handling Safety: Sources of Foodborne Illnesses
Good Manufacturing Practices in the Food Industry: Part I	

Vector Solutions

Vector Solutions is a leader in compliance-focused training for high-risk industries, offering deep subject matter expertise and practical, standards-aligned instruction. Courses from Vector are detailed, structured, and solution-oriented—designed to address the unique challenges of frontline food manufacturing workers. These 30 titles are exclusive to BizLibrary.

Course Titles

Foodborne Illness: Prevention	Personal Hygiene for Food Safety
Microlearning Course: Hand Washing Effective Techniques	Foreign Material Exclusion in Food Safety: Employee Role
Cleaning and Sanitizing: Wet Cleaning in Food Manufacturing	Hazardous Waste Management for Food Safety
Food Allergens: Introduction	Introduction to Food Safety Modernization Act (FSMA)
Food Allergens: Proper Handling	Microlearning Course: Food Allergens Introduction
Food Safety Cleaning and Sanitizing for Dry Environments	Microlearning Course: Food Allergens Proper Handling
Food Safety Facility Defense Basics	Microlearning Course: Foodborne Illness
Food Safety Standards and BRCGS Introduction	Food Safety Standards Introduction
Food Safety Standards and SQF Introduction	Waste Management for Food Safety: General Handling
Food Safety: Procedures for Visitors	Microlearning Course: Food Safety Facility Defense
Foodborne Illness: Introduction	Preventing Food Contamination
Foreign Material Exclusion in Food Safety: Introduction	Overview of HACCP
Microlearning Course: HACCP Overview	Pest Control: Effective Practices
Microlearning Course: Personal Hygiene for Food Safety	Microlearning Course: Hand Washing - Contaminants and Cleansers
Microlearning Course: Pest Control Effective Practices	Hand Washing Techniques for Food Safety