

APT-108: Food Safety for Drivers

APT-108: FOOD SAFETY FOR DRIVERS

This online course will provide an essential introduction to food safety for companies engaged in transportation of human and animal foods. It is intended to comply with current EU food safety regulations, including 178/2002 and 852/20004. The content is also suitable for compliance with the BRC Global Standard for Storage and Distribution. A course outline is contained below.

- Food Safety Background
- Food Safety Basics
- Transport Refrigeration Basics
- > Refrigeration Unit Basics
- > Transport Equipment Specification
- Good Loading Practices
- Good Hygiene Practices
- Monitoring and Traceability



PLATFORM FEATURES



53	
_	

User-friendly Lessons

The course content has been designed to be easy-to-follow, yet contains the key knowledge needed for food safety during transportation.

🔿 Certification

Certify your drivers to meet EU Food Safety training requirements.

Training Records

Training records are available online 24/7 for every driver - perfect for demonstrating compliance to your customers.



Resource Center

Checklists, procedures, and best practices available for your team in the Resource Centre.

COURSE BENEFITS

- EU and BRC Compliance
- Improved Loading Practices
- Improved Customer Satisfaction
- Improved Sanitation Practices
 - Reduced Training Time
- Improved Food Safety Awareness
- Improved Hygiene Practices
- Improved Regulatory Compliance



Online training has been proven to improve driver performance, resulting in reduced fuel costs and improved safety.

Our online courses are available anytime, anywhere, on any device. Start improving your team today.

Regular training is the proven way to make a sustained improvement to your driver's skills. Online training with Aptarus is the best way to reach all your drivers with effective training – for the smallest investment in time and money. Try it for yourself by visiting our web site and signing up today.

