Safe Quality Food (SQF) Training Programs

Whether implementing Safe Quality Food (SQF) or fine-tuning an existing SQF system, UL Registrar offers various, robust training programs to assist your organization in establishing a consistent, long-lasting food safety program.

UL Registrar offers on-site and public training courses for Safe Quality Food (SQF) Implementation, SQF Advanced Practitioner Training, and SQF Internal Auditing.

These Training Programs are specifically designed to assist participants in understanding the requirements of the Safe Quality Food standard in greater detail and help participants implement the chosen food safety standard with ease.

A brief overview of the SQF training courses are as follows:

- **SQF Implementation Training:** This training course is designed to provide participants with a thorough understanding of the requirements of the most recent Edition (7.2) of the SQF Code. Participants will be able to effectively implement the requirements of the Code, prepare the organization for the initial certification audit and maintain the implemented program subsequently after attending the training. In addition, the participants will be able to understand the differences between verification and validation and implement a robust verification program as required by the Code.

- **SQF Advanced Practitioner Training:** This is an advanced level training for SQF Practitioners. The training course is designed to help current SQF Practitioners to continually improve the SQF system. Detailed guidance will be provided to participants in the use of continuous improvement tools. This course will focus on post-SQF implementation activities such as maintaining the system after initial certification, preparing for re-certification, managing corrective actions etc.

- **SQF Internal Auditing Training:** This training is packed with practical audit scenarios and examples that will help participants understand the techniques of internal auditing, the expectations, and requirements of the SQF Code. Successful completion of the training will help the participants effectively perform an SQF Internal Audit relevant to their operations. The Facilitator will provide honest feedback on the auditing skills of participants based on observation of practical exercises in the training in order to further improve their auditing skills.

For more information about SQF Food Safety Training, email ULRInfo@ul.com.

UL Registrar's training sessions are conducted by Certified Training Facilitators who have years of work and auditing experience in the relevant sectors of the food industry. UL Registrar's highly competent SQF Training Facilitators are certified by the scheme owner, SQFI. UL Registrar is committed to providing value-added Training Programs by providing relevant examples from the Training Facilitator's work and auditing experience to better understand the requirements of the standards.

UL's expertise in the area of product and food safety will not only help the food industry to achieve their business objectives of food safety, but will also help promote a culture of continual improvement in the organization.

About UL Registrar
UL Registrar LLC is a division of UL. UL Registrar's mission is to be the global leader in advancing sustainable audit and certification services within supply chains, worldwide. UL Registrar provides independent, third-party manufacturing/process assessments against a defined standard that aims to minimize supply chain risk, help protect brand value, and promote consumer and product safety. For more information on UL Registrar's services, please email ULRInfo@ul.com.

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