

A PASSION FOR FOOD SAFETY

CFS TRAINING PASSPORT

Become a Commercial Food Sanitation (CFS) Certified Food Industry Professional with our three-course training passport and further your career aspirations to be a true leader in the food industry.

The CFS Training Passport gives you access to our three-step curriculum including Sanitation Essentials Training, Hygienic Design Training, and Advanced Food Industry Leadership Training. By completing all three courses and earning your certification, you and your company gain the skills to tackle both new and familiar challenges that arise in food manufacturing plants.

As the most cost-efficient way to complete our three-course curriculum, the CFS Training Passport lets you achieve your professional development goals as well as the business needs of your company.

WHO SHOULD ATTEND?

Present and future leaders in sanitation, quality, food safety, operations, maintenance, and project engineering. Professionals looking to develop their leadership skills and advance their careers in food manufacturing while guaranteeing consumer trust and growing employee motivation to produce safe food.

HOW DOES IT WORK?

After purchasing your non-transferable passport, you will receive your passport code. Check the Global Training Calendar and register for the individual training sessions at the date and location of your choice. Attendees must have completed Sanitation Essentials Training and Hygienic Design Training before taking Advanced Training.

LOCATIONS

Sanitation Essentials Training and Hygienic Design Training sessions are offered in three locations globally: New Orleans, Amsterdam, and Shanghai.

Advanced Food Industry Leadership Training is offered at our New Orleans, USA, location in English.

CFS Certified Food Industry Professional

Sanitation
Essentials
Training

Hygienic
Design
Training

Advanced Food Industry
Leadership Training

By becoming a CFS Certified Food Industry Professional with the CFS Training Passport, you'll:

- Increase your technical knowledge
- Learn from CFS Experts through hands-on and practical applications
- Build lasting connections
- Share best practices with food industry peers
- Achieve your professional goals and career aspirations

CONTACT US WITH QUESTIONS AT
training@cf-san.com

BUY YOUR PASSPORT AT
commercialfoodsantiation.com/CFStrainingpassport

“The hands-on Wet and Dry cleaning workshops were fantastic to support the learning and networking experience. Having several Food Industry ‘Veterans’ in the room maximizes this learning.”

Guy Wittens,
Food Safety Department Manager, Kellogg Company

DEDICATED TRAINING SESSIONS

Build a culture of food safety for your entire team with Commercial Food Sanitation training. Sanitation Essentials, Hygienic Design, and Advanced Food Industry Leadership training are all available as dedicated sessions reserved specifically for your company.

Working together in hands-on workshops and competing in collaborative sanitation and hygienic design challenges motivate your team to develop common ground, all while nurturing your company's commitment to food safety.

Dedicated sessions allow one company to reserve an entire class of training, bringing team members together at any one of our global locations. Take the stage during the day to reinforce your company's interest in food safety and take use of the meeting room for the remainder of your time with us.

HOW DOES IT WORK?

Reserve your spots in our training sessions; up to 24 in Sanitation Essentials and Hygienic Design training, and up to 15 in Advanced Food Industry Leadership Training. Sessions are offered in three locations globally: New Orleans, Amsterdam, and Shanghai. Advanced Food Industry Leadership Training is only offered at our New Orleans, USA, location in English.

WHAT IS INCLUDED?

- Classroom and workshop setup
- Training materials
- Hotel transportation
- Logistical support
- Use of the training room for internal meetings
- Lunch and a group dinner

Strengthen your team's technical knowledge and develop positive internal relationships through a dedicated CFS training session.

“CFS provides the best training in the world, for hygiene programs, for food manufacturing... We are looking forward to continuously working and improving with the CFS methodology.”

Michael Blue,
Aryzta Bakery Hygiene Manager



“Your seminar was probably the best one I ever went to and I am still using the materials for continuous improvements in our sanitation world here.”

Kim Helms,
McCain Foods Sanitation Supervisor

Contact us for more information and to reserve your company's dedicated session today at training@cf-san.com