



Training and Education

## **NSF Certificate in Food Safety Programs**

NSF Training & Education Services is pleased to offer the NSF Certificate in Food Safety Programs. Participants taking one or all of the ANSI-accredited NSF courses included in this Certificate Program can have confidence in the quality of the program's administration, management, analysis, design, development, delivery and evaluation. This four course Certificate Program is designed to provide learners with practical knowledge that can be immediately implemented to meet food safety requirements and standards. In addition, participants will learn valuable tools enabling them to:

- Develop, implement and maintain a HACCP food safety system
- Demonstrate an actively managed and continuously improving food safety system
- Increase knowledge and skills related to internal auditing

The Certificate Program ANSI accredited courses are as follows:

- Prerequisite Programs for Food Safety Systems (6.5 contact hours)
- HACCP Training (13 contact hours)
- Advanced HACCP: Verification and Validation (6.5 contact hours)
- Principles of Internal Auditing (6.5 contact hours)

Learners may attain the NSF Certificate in Food Safety Programs\* after successful completion of these four ANSI accredited courses within a specified three year time frame as well as meeting the following course requirements:

- Learner must be present for a minimum of 90% of each course
- Successful completion and passing of a criterion-referenced assessment (examination) per course
- Registration and payment of the required fee through the NSF website

*This certificate is valid for five years from the final date of completion of all four courses.*

### **NSF Instructors**

NSF Instructors are seasoned subject matter experts who possess the scientific and academic background as well as the hands-on industry experience necessary to communicate relevant course information and current global food safety related topics. Each instructor has 20+ years of experience in various sectors of the food industry which include but is not limited to quality assurance, manufacturing, distribution, environmental health, food safety consulting, and inspection and auditing.

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All instructors are knowledgeable and highly skilled technical trainers, with demonstrated experience and success in training delivery.

\* In order to attain the unaccredited NSF Certificate in Food Safety Programs, all courses must be completed successfully. Participants may take each of the above courses individually for an accredited Certificate of Accomplishment for a particular course.

\* The Certificate does not include the following words or designations: Certified, certificated, licensed, registered or accredited or imply such that the learner has attained that status. No academic or continuing education credit will be awarded through NSF International.

### **Privacy, Confidentiality and Security**

NSF employees and contract employees are committed to protecting the privacy, confidentiality and security of NSF employees, clients and information, data, policies, programs or other knowledge of NSF or its clients. NSF Training & Education Services undertakes to protect the privacy of each of our members and clients and the confidentiality of their business information. To this end NSF Training & Education Services shall refuse to disclose information to any person other than the individual to whom the information relates where disclosure would constitute an unjustified invasion of the privacy of that individual or business. All employees and contractors of NSF Training & Education Services must respect the confidential nature of the information which they acquire in the course of their work.

### **Non-Discrimination**

NSF International promotes equal opportunity for all and prohibits discrimination because of race, religion, color, national origin, sex, sexual orientation, disability, age, marital status, veteran status, ancestry, or any other protected classification under federal, state or local law. The Company will work to ensure fair and equitable treatment of all customers, clients, employees, contractors and stakeholders associated with NSF International.

### **Fees, Cancellations and Refunds**

Fees for Certificate Program courses are established based on reasonable and customary industry standards for one and two day food safety courses (6.5 or 13 hours contact time respectively). Fees are collected at the time of registration for open enrollment courses. For onsite training, 50% is payable at the signing of a training contract and then the balance is payable following training delivery. Cancellation policies and refund procedures are explained in the registration system for open enrollment participants. Cancellation policies and refund procedures for private courses are explained in the initial proposal submitted to private clients for onsite courses (Establishing, Collecting Course fees and Cancellation Policies).

### **Complaints and Appeals Process**

NSF is committed to client satisfaction. Clients will have an opportunity to direct complaints and make appeals either verbally to the course instructor or through the written complaints and appeals process during the presentation and at the conclusion of the course. Documented complaints submitted to NSF Training and Education are reviewed and assessed in a timely, efficient manner. Complaints unresolved by NSF Training and Education are forwarded to the NSF Corporate Customer Feedback and Complaint Handling for resolution.