

FOOD INDUSTRY IN JORDAN SURVEY ON TRAINING NEEDS

PART 1 – COMPANY CHARACTERISATION

Plant size (in square meters):
Date of construction of the production site (year):
Type of company (Independent; belonging to a national group; belonging to a multinational organization):
Sector of activity (1. Red and white meat, poultry and meat products; 2. Fish and fish products; 3. Egg and egg products; 4. Dairy products; 5. Fruit and vegetables; 6. Grain products, cereals, industrial bakery and pastry, confectionary, snacks; 8. Beverages: water, fruit juices, soft drinks; 9. Vegetables oils and fats; 10. Dry goods, other ingredients and supplements; 11. Other – specify):
Location (town):
Company turnover (JD):
Regions export to (Middle East, Europe, Asia, North America, South America, Africa, Oceania):
Customer types (large retailers, distributors, small businesses):
Certifications held (e.g. ISO 9001, ISO 22000, FSSC 22000, BRC, IFS, others – specify):
Total number of workers:
Number of qualified staff (higher education):
Number of qualified technical staff in food or food related areas (higher education):



PART 2 – TRAINING NEEDS ASSESSMENT

2.1. Perception of the level of qualification of the **general workers** per subject:

Food safety hazards:						
Very Low O	Low O	Average O	High O	Very high O		
Hazard analysis / HACCP methodology:						
Very Low O	C wol	Average O	$High\ \mathbf{O}$	Very high O		
Food safety management systems - ISO 22000:2005 and/or FSCC 22000:; IFS (International food safety)-issue 5 British retail consortium (BRC):						
Very Low O	Low O	Average O	High O	Very high O		
Food safety ma (British Retail (_	-	ternational I	Featured Standard) and/or BR0		
Very Low O	Low O	Average O	High O	Very high O		
Hand hygiene:						
Very Low O	Low O	Average O	High O	Very high O		
Personnel hygi	ene:					
Very Low O	C wol	Average O	High O	Very high O		
Principles of hy	ygienic desig	n of food premi	ses:			
Very Low O	Low O	Average O	High O	Very high O		
Cleaning and d	isinfection:					
Very Low O	Low O	Average O	High O	Very high O		
Pest Control:						
Very Low O	Low O	Average O	High O	Very high O		
Quality Manag	ement Syste	ems – ISO 9001:				
Very Low O	Low O	Average O	High O	Very high O		
Quality management tools (Flow charts cause effect diagram, control chart, value analysis, quality costs):						
Very Low O	Low O	Average O	High O	Very high O		
This Project has been funded with support from the European Commission. This Publication reflects the views only of the author, and the commission cannot be held responsible for any use which may be made of the						





2.2. Perception of the level of qualification of the qualified technical staff per subject:

Remark: Answer "not applicable" in the case no qualified technical staff exists in the company

Food safety hazards:						
Very Low O	C wol	Average O	High Q	Very high O	Not applicable O	
Hazard analys	sis / HACC	P methodolog	y:			
Very Low O	C wol	Average O	High O	Very high ${f O}$	Not applicable O	
-	•	•		005 and/or FSCC onsortium (BRC	•	
Very Low O	C wol	Average O	High 🔾	Very high O	Not applicable O	
Food safety m (British Retail			S (Internati	ional Featured S	Standard) and/or BRC	
Very Low O	C wol	Average O	High O	Very high ${f O}$	Not applicable O	
Hand hygiene	:					
Very Low O	C wol	Average O	High O	Very high ${f O}$	Not applicable O	
Personnel hyg	giene:					
Very Low O	C wol	Average O	High Q	Very high O	Not applicable O	
Principles of h	nygienic d	esign of food p	remises:			
Very Low O	C wol	Average O	High O	Very high O	Not applicable O	
Cleaning and	disinfection	on:				
Very Low O	C wol	Average O	High O	Very high O	Not applicable O	
Pest Control:						
Very Low O	C wol	Average O	High O	Very high O	Not applicable O	
Quality Management Systems – ISO 9001:						
Very Low O	C wol	Average O	High O	Very high 🔾	Not applicable O	
Quality management tools (Flow charts cause effect diagram, control chart, value analysis, quality costs):						
Very Low O	C wol	Average O	High O	Very high O	Not applicable O	
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2.3. Training needs of **general workers** per subject:

Food safety ha	zards:						
Very Low O	C wol	Average O	High 🔾	Very high O			
Hazard analysis / HACCP methodology:							
Very Low O	C wol	Average O	High 🔾	Very high O			
		: systems - ISO 2 /)-issue 5 British		ind/or FSCC 22000:; IFS ortium (BRC):			
Very Low O	Low O	Average O	High O	Very high O			
Food safety m (British Retail	_		nternational	Featured Standard) and/or BRC			
Very Low O	C wol	Average O	High 🔾	Very high O			
Hand hygiene:							
Very Low O	C wol	Average O	High 🔾	Very high O			
Personnel hyg	iene:						
Very Low O	C wol	Average O	High 🔾	Very high O			
Principles of h	ygienic des	ign of food pren	nises:				
Very Low O	C wol	Average O	High 🔾	Very high O			
Cleaning and d	lisinfection	:					
Very Low O	C wol	Average O	High 🔾	Very high O			
Pest Control:							
Very Low O	C wol	Average O	High 🔾	Very high O			
Quality Manag	gement Sys	tems – ISO 9001	L :				
Very Low O	C wol	Average O	High 🔾	Very high O			
Quality management tools (Flow charts cause effect diagram, control chart, value analysis, quality costs):							
Very Low O	C wol	Average O	High O	Very high O			





2.4. Training needs of qualified technical staff per subject:

Food safety ha	zards:						
Very Low O	Low O	Average O	High 🔾	Very high O			
Hazard analysis / HACCP methodology:							
Very Low O	C wol	Average O	High 🔾	Very high O			
•	•	t systems - ISO 2 y)-issue 5 British		and/or FSCC 22000:; IFS ortium (BRC):			
Very Low 🔾	C wol	Average O	High 🔾	Very high O			
Food safety m (British Retail	_	-	nternational	l Featured Standard) and/or BR0			
Very Low 🔾	Low O	Average O	High 🔾	Very high O			
Hand hygiene:							
Very Low O	Low O	Average O	High O	Very high O			
Personnel hyg	iene:						
Very Low O	Low O	Average O	High 🔾	Very high O			
Principles of h	ygienic des	ign of food prer	nises:				
Very Low O	Low O	Average O	High 🔾	Very high O			
Cleaning and d	lisinfection	ı:					
Very Low O	Low O	Average O	High 🔾	Very high O			
Pest Control:							
Very Low O	Low O	Average O	High 🔾	Very high O			
Quality Manag	Quality Management Systems – ISO 9001:						
Very Low O	Low O	Average O	High 🔾	Very high O			
Quality management tools (Flow charts cause effect diagram, control chart, value analysis, quality costs):							
Very Low O	Low O	Average O	High O	Very high O			





2.5. Importance of the subjects in the training of the **general workers**:

Food safety ha	ızards:				
Very Low O	C wol	Average O	High O	Very high O	
Hazard analysi	is / HACCP m	ethodology:			
Very Low O	C wol	Average O	High 🔾	Very high O	
-	_	systems - ISO 22 -issue 5 British r		d/or FSCC 22000:; IFS tium (BRC):	
Very Low O	Low O	Average O	High 🔾	Very high O	
Food safety m (British Retail	_	-	ternational F	eatured Standard) and/or BRC	
Very Low O	Low O	Average O	High 🔾	Very high O	
Hand hygiene:					
Very Low O	Low O	Average O	High 🔾	Very high O	
Personnel hyg	iene:				
Very Low O	Low O	Average O	High 🔾	Very high O	
Principles of h	ygienic desig	n of food premi	ses:		
Very Low O	Low O	Average O	High O	Very high O	
Cleaning and o	lisinfection:				
Very Low O	Low O	Average O	High O	Very high O	
Pest Control:					
Very Low O	Low O	Average O	High 🔾	Very high O	
Quality Manag	gement Syste	ems – ISO 9001:			
Very Low O	Low O	Average O	High O	Very high O	
Quality management tools (Flow charts cause effect diagram, control chart, value analysis, quality costs):					
Very Low O	C wol	Average O	High O	Very high O	
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2.6. Importance of the subjects in the training of the **qualified technical staff**:

Food safety hazards:					
Very Low O	C wol	Average O	$High\ \mathbf{O}$	Very high O	
Hazard analysi	s / HACCP m	nethodology:			
Very Low O	Low O	Average O	High 🔾	Very high O	
	_	systems - ISO 22 I-issue 5 British r		d/or FSCC 22000:; IFS tium (BRC):	
Very Low O	C wol	Average O	High O	Very high O	
Food safety ma	_	-	ternational I	Featured Standard) and/or BRC	
Very Low O	C wol	Average O	High O	Very high O	
Hand hygiene:					
Very Low O	C wol	Average O	High O	Very high O	
Personnel hygi	iene:				
Very Low O	C wol	Average O	High O	Very high O	
Principles of h	ygienic desig	gn of food premi	ses:		
Very Low O	C wol	Average O	High O	Very high O	
Cleaning and d	lisinfection:				
Very Low O	C wol	Average O	High O	Very high O	
Pest Control:					
Very Low O	C wol	Average O	High O	Very high O	
Quality Management Systems – ISO 9001:					
Very Low O	Low O	Average O	High O	Very high O	
Quality management tools (Flow charts cause effect diagram, control chart, value					



analysis, quality costs):



Very Low O Low O	Average 🔾	High 🔾	Very high 🔾
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2.7. What type of training do you think is more recommendable to the general workers in the following subjects:

Food safety haza	rds:						
On-the-job 🔾	In-house (in a room) O	Inter-company O	E-learning O				
Hazard analysis /	HACCP methodology:						
On-the-job O	In-house (in a room) O	Inter-company O	E-learning O				
•	Food safety management systems - ISO 22000:2005 and/or FSCC 22000:; IFS (International food safety)-issue 5 British retail consortium (BRC):						
On-the-job O	In-house (in a room) ${f O}$	Inter-company O	E-learning O				
Food safety mana (British Retail Co	agement systems - IFS (Inte nsortium):	rnational Featured Sta	indard) and/or BRC				
On-the-job 🔾	In-house (in a room) \circ	Inter-company O	E-learning O				
Hand hygiene:							
On-the-job 🔾	In-house (in a room) \circ	Inter-company O	E-learning O				
Personnel hygien	e:						
On-the-job 🔾	In-house (in a room) \circ	Inter-company O	E-learning O				
Principles of hygi	enic design of food premis	es:					
On-the-job 🔾	In-house (in a room) O	Inter-company O	E-learning O				
Cleaning and disi	nfection:						
On-the-job O	In-house (in a room) $oldsymbol{O}$	Inter-company O	E-learning O				
Pest Control:							
On-the-job 🔾	In-house (in a room) \circ	Inter-company O	E-learning O				
Quality Managen	nent Systems – ISO 9001:						
On-the-job 🔾	In-house (in a room) O	Inter-company O	E-learning O				
Quality managen	nent tools (Flow charts cau	se effect diagram, cont	rol chart, value				



analysis, quality costs):



In Freed Sofety & Guerry						
On-the-job 🔾	In-house (in a room) O	Inter-company O	E-learning O			
2.8. What type of training do you think is more recommendable to the qualified technical staff in the following subjects:						
Food safety haza	rds:					
On-the-job 🔾	In-house (in a room) \circ	Inter-company O	E-learning O			
Hazard analysis /	HACCP methodology:					
On-the-job O	In-house (in a room) 🔾	Inter-company O	E-learning O			
•	agement systems - ISO 2200 od safety)-issue 5 British re	•	2000:; IFS			
On-the-job 🔾	In-house (in a room) O	Inter-company O	E-learning O			
Food safety man (British Retail Co	agement systems - IFS (Inte nsortium):	rnational Featured Sta	ndard) and/or BRC			
On-the-job ${f O}$	In-house (in a room) $oldsymbol{O}$	Inter-company O	E-learning O			
Hand hygiene:						
On-the-job 🔾	In-house (in a room) $\mathbf O$	Inter-company O	E-learning O			
Personnel hygien	ne:					
On-the-job 🔾	In-house (in a room) O	Inter-company O	E-learning O			
Principles of hygi	ienic design of food premise	es:				
On-the-job ${f O}$	In-house (in a room) O	Inter-company O	E-learning O			
Cleaning and disi	infection:					
On-the-job ${f O}$	In-house (in a room) O	Inter-company O	E-learning O			
Pest Control:						
On-the-job O	In-house (in a room) O	Inter-company O	E-learning O			
Quality Manager	ment Systems – ISO 9001:					

Quality management tools (Flow charts cause effect diagram, control chart, value analysis, quality costs):

In-house (in a room) **O**



On-the-job **O**

Inter-company **O**

E-learning **O**



E-learning **O** On-the-job O In-house (in a room) O Inter-company **O**

PART 3 – ADDITIONAL COMMENTS Use this page to provide comments and recommendations that you might consider important to the FoodQA project consider in its development



