

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 Low Average High Very high

Hazard analysis / HACCP methodology:

Very Low Low Average High Very high

Food safety management systems - ISO 22000:2005 and/or FSCC 22000;; IFS (International food safety)-issue 5 British retail consortium (BRC):

Very Low Low Average High Very high

Food safety management systems - IFS (International Featured Standard) and/or BRC (British Retail Consortium):

Very Low Low Average High Very high

Hand hygiene:

Very Low Low Average High Very high

Personnel hygiene:

Very Low Low Average High Very high

Principles of hygienic design of food premises:

Very Low Low Average High Very high

Cleaning and disinfection:

Very Low Low Average High Very high

Pest Control:

Very Low Low Average High Very high

Quality Management Systems – ISO 9001:

Very Low Low Average High Very high

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

Very Low Low Average High Very high

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 Low Average High Very high Not applicable

Hazard analysis / HACCP methodology:

Very Low Low Average High Very high Not applicable

Food safety management systems - ISO 22000:2005 and/or FSCC 22000;; IFS (International food safety)-issue 5 British retail consortium (BRC):

Very Low Low Average High Very high Not applicable

Food safety management systems - IFS (International Featured Standard) and/or BRC (British Retail Consortium):

Very Low Low Average High Very high Not applicable

Hand hygiene:

Very Low Low Average High Very high Not applicable

Personnel hygiene:

Very Low Low Average High Very high Not applicable

Principles of hygienic design of food premises:

Very Low Low Average High Very high Not applicable

Cleaning and disinfection:

Very Low Low Average High Very high Not applicable

Pest Control:

Very Low Low Average High Very high Not applicable

Quality Management Systems – ISO 9001:

Very Low Low Average High Very high Not applicable

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

Very Low Low Average High Very high Not applicable

2.3. Training needs of **general workers** per subject:

Food safety hazards:

Very Low Low Average High Very high

Hazard analysis / HACCP methodology:

Very Low Low Average High Very high

Food safety management systems - ISO 22000:2005 and/or FSCC 22000;; IFS (International food safety)-issue 5 British retail consortium (BRC):

Very Low Low Average High Very high

Food safety management systems - IFS (International Featured Standard) and/or BRC (British Retail Consortium):

Very Low Low Average High Very high

Hand hygiene:

Very Low Low Average High Very high

Personnel hygiene:

Very Low Low Average High Very high

Principles of hygienic design of food premises:

Very Low Low Average High Very high

Cleaning and disinfection:

Very Low Low Average High Very high

Pest Control:

Very Low Low Average High Very high

Quality Management Systems – ISO 9001:

Very Low Low Average High Very high

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

Very Low Low Average High Very high

2.4. Training needs of **qualified technical staff** per subject:

Food safety hazards:

Very Low Low Average High Very high

Hazard analysis / HACCP methodology:

Very Low Low Average High Very high

Food safety management systems - ISO 22000:2005 and/or FSCC 22000;; IFS (International food safety)-issue 5 British retail consortium (BRC):

Very Low Low Average High Very high

Food safety management systems - IFS (International Featured Standard) and/or BRC (British Retail Consortium):

Very Low Low Average High Very high

Hand hygiene:

Very Low Low Average High Very high

Personnel hygiene:

Very Low Low Average High Very high

Principles of hygienic design of food premises:

Very Low Low Average High Very high

Cleaning and disinfection:

Very Low Low Average High Very high

Pest Control:

Very Low Low Average High Very high

Quality Management Systems – ISO 9001:

Very Low Low Average High Very high

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

Very Low Low Average High Very high

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

Food safety hazards:

Very Low Low Average High Very high

Hazard analysis / HACCP methodology:

Very Low Low Average High Very high

Food safety management systems - ISO 22000:2005 and/or FSCC 22000;; IFS (International food safety)-issue 5 British retail consortium (BRC):

Very Low Low Average High Very high

Food safety management systems - IFS (International Featured Standard) and/or BRC (British Retail Consortium):

Very Low Low Average High Very high

Hand hygiene:

Very Low Low Average High Very high

Personnel hygiene:

Very Low Low Average High Very high

Principles of hygienic design of food premises:

Very Low Low Average High Very high

Cleaning and disinfection:

Very Low Low Average High Very high

Pest Control:

Very Low Low Average High Very high

Quality Management Systems – ISO 9001:

Very Low Low Average High Very high

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

Very Low Low Average High Very high

2.6. Importance of the subjects in the training of the **qualified technical staff**:

Food safety hazards:

Very Low Low Average High Very high

Hazard analysis / HACCP methodology:

Very Low Low Average High Very high

Food safety management systems - ISO 22000:2005 and/or FSCC 22000;; IFS (International food safety)-issue 5 British retail consortium (BRC):

Very Low Low Average High Very high

Food safety management systems - IFS (International Featured Standard) and/or BRC (British Retail Consortium):

Very Low Low Average High Very high

Hand hygiene:

Very Low Low Average High Very high

Personnel hygiene:

Very Low Low Average High Very high

Principles of hygienic design of food premises:

Very Low Low Average High Very high

Cleaning and disinfection:

Very Low Low Average High Very high

Pest Control:

Very Low Low Average High Very high

Quality Management Systems – ISO 9001:

Very Low Low Average High Very high

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

Very Low Low Average High Very high

2.7. What type of training do you think is more recommendable to the *general workers* in the following subjects:

Food safety hazards:

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

Hazard analysis / HACCP methodology:

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

Food safety management systems - ISO 22000:2005 and/or FSCC 22000;; IFS (International food safety)-issue 5 British retail consortium (BRC):

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

Food safety management systems - IFS (International Featured Standard) and/or BRC (British Retail Consortium):

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

Hand hygiene:

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

Personnel hygiene:

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

Principles of hygienic design of food premises:

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

Cleaning and disinfection:

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

Pest Control:

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

Quality Management Systems – ISO 9001:

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

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

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

2.8. What type of training do you think is more recommendable to the qualified technical staff in the following subjects:

Food safety hazards:

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

Hazard analysis / HACCP methodology:

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

Food safety management systems - ISO 22000:2005 and/or FSCC 22000;; IFS (International food safety)-issue 5 British retail consortium (BRC):

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

Food safety management systems - IFS (International Featured Standard) and/or BRC (British Retail Consortium):

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

Hand hygiene:

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

Personnel hygiene:

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

Principles of hygienic design of food premises:

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

Cleaning and disinfection:

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

Pest Control:

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

Quality Management Systems – ISO 9001:

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

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

