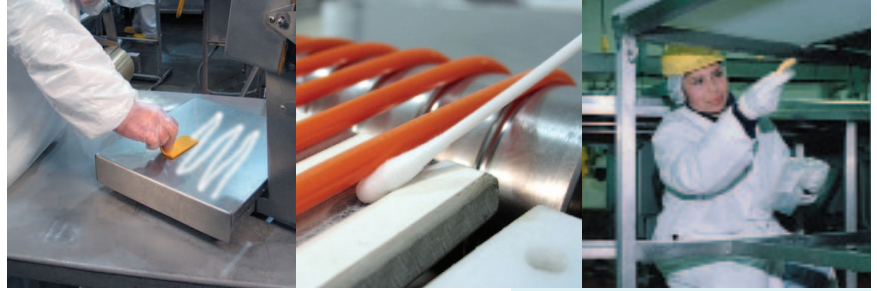


Education Services

Companies face an unparalleled learning imperative to keep frontline employees constantly aware of safety risks and reinforce the important role employees play in producing safe, quality products. Silliker, one of the industry's leading providers of education and training services, understands your immediate and long-term challenges. We focus on adding value, and share the knowledge and expertise we've gained from working with leading companies to create high impact and cost-effective program. While we focus on training, you can stay focused on growing your business.



► Public Short Courses

Our food safety courses are held in the Chicago metropolitan area, the heart of the Midwest. Developed and taught by leading food science experts with years of in-plant processing experience, our courses provide participants with theoretical and practical information to meet today's critical safety challenges. Through workgroups, you'll interact with colleagues facing similar concerns and develop an action plan to put safety principles into action. Our public offerings include:

- Principles of Food Microbiology
- Microbiological Concerns in Food Plant Sanitation & Hygiene
- Effective Environmental Monitoring & Aseptic Techniques
- Practical HACCP for Food Processors
- Advanced HACCP: Managing Your HACCP System
- Implementing SQF Systems Training
- BRC - How to Interpret the Global Standard Food Safety Issue 6
- FSSC 22000: Gearing Your FSMS for Success
- Internal Auditing in a Food Plant
- Sensory and Laboratory Shelf-life for Food Products
- Crisis Management and Food Defense

► Customized In-Plant Training

We specialize in developing and delivering customized, in-plant training programs to meet the needs of different audiences. Whether you want to update your HACCP plan or prepare for GFSI certification, we can assist you. Silliker trainers will create results-oriented programs within your budget. Our customized courses cover a host of topics, including:

- Good Manufacturing Practices (GMPs)
- HACCP
- Environmental Programs

- Public Short Courses
- Customized In-Plant Training
- Multimedia Training Programs
- Learning Management Solutions

- ▶ **Plant Sanitation**
- ▶ **Certification Training**
- ▶ **Program Management**
- ▶ **Laboratory Methodology**

Our professionals possess years of experience in building dynamic training programs for companies across the food industry landscape. Write us at education.services@silliker.com to learn how we can build a customized program for you.

▶ **Multimedia Training Programs**

Imagine a plant of motivated, knowledgeable employees. Our multimedia training programs deliver important food safety messages in every frame. From recognized sanitation practices to food allergens, our DVD and CD-based programs provide new hires and veteran employees with the knowledge and skills necessary to produce safe, high-quality foods. Available in English and Spanish, our training programs incorporate real-life examples and interactive review sections to promote long-term learning retention. Our programs include:

DVDs

- ▶ **Smart Sanitation: Principles & Practices for Effectively Cleaning Your Plant**
- ▶ **Controlling Salmonella: Strategies That Work**
- ▶ **GMP Basics: Employee Hygiene Practices**
- ▶ **GMP Basics: Avoiding Microbial Cross-Contamination**
- ▶ **Inside HACCP: Principles, Practices & Results**
- ▶ **Controlling Food Allergens in the Plant**

▶ **Learning Management Solutions**

SISTEM™ by Alchemy

With Alchemy Systems, we offer on-site training programs employing SISTEM™ technology. The SISTEM™ computer-based training program includes all the hardware, software and industry-specific courses needed to start delivering and documenting training activities immediately. SISTEM automates the training process through simple, color-coded remote controls that make courses engaging and interactive for participants, while confirming comprehension and documenting attendance. Results are available through SISTEM's web-based learning management system, which provides a central location for all training resources and documentation. SISTEM™ allows employers to leverage their existing training content by providing the tools necessary to create custom courses, tests and evaluations. Courseware included in the SISTEM™ platform is designed to educate in-plant personnel on food safety, worker safety, job success, and mandated training. Each course is available in English or Spanish and equates to one hour of traditional classroom training. SISTEM™ is a proven solution for reducing turnover, food safety incidents and production costs while also having a direct impact on worker morale and productivity.

To learn how we can support your training initiatives, contact us education.services@silliker.com.

Brand Investment

One of the best investments you can make to protect your brand lies in effective employee education and training. Since 1985, Silliker has been on of the industry's leading providers of education and training services. To stay abreast of our latest industry offerings, log on to www.silliker.com to request a complimentary copy of our Food Safety Training Programs Catalog.

