



Safety Training Solutions for Food Processors

We get it. It's your job figure out how to deliver basic food safety training to your workforce. But you've got several production facilities across the region, and some of the workers speak different languages.

Live training can be expensive; pulling the workforce out of production comes at a huge cost. And, U.S. Food and Drug Administration (FDA) standards aren't relaxing, auditing of the production chain is increasing, and the laborforce is rapidly diversifying. It's easy to see why food processors are looking for easier solutions.

Today's food industry operators are looking for training flexibility to meet the demands of production, efficiency to increase productivity, and accountability to help stay current with shifting

regulations. Vivid offers on demand training to match all food industry regulatory requirements.

On Demand Courses

Vivid training creates an interactive, engaging experience for workers; using short films and animations, employees work through realistic safety scenarios that are developed with instructional designers and industry experts, to be effective. On demand courses can be taken anytime, anywhere, and are mobile ready, so food quality employees can train in the field, at home, or when traveling—whichever is best for the company.

Our HACCP Plan Development and Implementation courses are recognized by the International HACCP Alliance.

CONTACT US FOR MORE INFORMATION

sales@learnatvivid.com
info@learnatvivid.com

(509) 545-1800
(800) 956-0333

Vivid Learning Systems
www.learnatvivid.com



Safety Training Systems

For accountability, Vivid's Safety Training System handles all of those questions for program administrators who run the software; tracking courses, scheduling training, testing for recertification, and building reports for specific regulatory requirements, isn't difficult with the simplicity of the System interface. And no matter where or when training happens, the secure stream of data through Vivid's Safety Training System, the 'whose doing what' details essential for true accountability, never stop updating in real time or accruing for eventual reporting, or auditing.

On Demand Food Safety

- Food Safety for Food Handlers *
- HACCP Plan Development and Implementation for Operators
- HACCP Plan Development and Implementation for Managers

Additional Libraries

- Occupational Safety & Health **
- Arc Flash - NFPA 70E *
- Human Resources
- Environmental Management

Custom Training

Developing custom training with Vivid will create an engaging experience for your workforce. Using the best technology available and working with experienced instructional designers, we craft interactive training that reaches the audience on a personal level, creating memorable, effective training.

* Mobile Ready Courses * Available in Spanish

VIVID
learning systems

CONTACT US FOR MORE INFORMATION

sales@learnatvivid.com
info@learantvivid.com

(509) 545-1800
(800) 956-0333

Vivid Learning Systems
www.learnatvivid.com