

# INDUSTRY EXPERIENCE LOG

As required by section 2.6 of the Criteria for SQF Trainers, all applicants are required to demonstrate two (2) years' experience with food hygiene and food safety based programs involving HACCP or other appropriate risk management systems, such as developing, managing and maintaining food safety systems.

Two (2) examples are provided below.

Date of Employment	Food Sector Category	Facility Name	Position	NAME OF SUPERVISING INSTRUCTOR (Include contact name, phone no., and e-mail)	1. Tasks performed while in employment 2. Activities responsible for developing and average days spent as consultant and work product developed
e.g. Sept 00 to April 2005	10	ABC Dairy 123 Main St. Anywhere, USA 12345	QA/QC Supervisor	Joy Franks P: (03) 62 666 272 F: (03) 62 666 272 joy.frans@bsi-global.com	Management of Food Safety and Quality System, building of HACCP monitoring system, verification and validation of food safety and quality systems. Oversee pre-requisite programs and provide training to all new employees. Verify customer expectations and ensure specifications are being met.
e.g. June 2005 to Present	10	XYZ Dairy 1000 First St. Everywhere, There, Canada 123 ABC	Consultant	Bill Franks P: (202) 555-1212 F: (202) 555-1000 Bill.franks@xyz.com	Work as HACCP team member, develop employee training materials. Conduct training for upper management annually. Work with HACCP coordinator to verify and validate HACCP programs. Average of 3 days per month spend on site, work product developed include training materials and programs.