## TRAINING EXPERIENCE LOG

As per section 2.6 in the Criteria for SQF Trainers, the candidate must demonstrate three (3) years (minimum twenty (20) training days) of food safety training in the food industry.

Please start with your most recent experience and work backwards. Three (3) examples are provided below.

FROM Month / year	TO Month / year	NAME OF COURSE	COMPANY/SITE WHERE EXPERIENCE WAS GAINED OR WORK COMPLETED Include name, phone, & e-mail. of supervisor / manager at Company	POSITION	PROVIDE SPECIFIC DETAILS OF THE COURSE	No. Hours	VERIFICATION (Name, position, phone number, e-mail & Name of Company/site of Activity)
e.g. Jan 1999	Oct 2005	Advanced HACCP for Food Safety  HACCP for Food Packaging  Good Manufacturing Practices and Expectations for US Importers	BSI Management Institute Americas, Inc.  Gina Lo Presti P: (703) 536-8303 F: (703) 536-8343 gina.lopresti@bsi-global.com	Food technology Specialist Primary food safety instructor	HACCP (24 hr duration) Course Accredited by International HACCP Alliance I wrote and designed the course and took it through accreditation with the IHA HACCP (24 hr duration) I wrote and designed the course  GMPs, Regulatory requirements for those exporting to USA (8 hrs.) I wrote and designed the course Delivered course in Spanish	120	Joy Franks P: (703) 536-8303 F: (703) 536-8343 Joy.franks@bsi-global.com BSI Management Inc.